



BREAD

bub and grandmas bread with smoked olive butter

bub and grandmas bread with shrimp butter & sea urchin.

ricotta toast garlic, escargot, cranberry beans, pesto.

CHEESE

cheese of the day with bread & condiments

grilled halloumi cheese marinated anchovies, arugula, parsley-caper vinaigrette, preserved lemon

buratta cheese sourdough cake, charred snap peas

SOUP

pisto soup soft egg, corona bean, wilted lettuce, smoked sausage, turnip, herb pistou

black cod & shitake soup mushroom broth, mizuna , scallion, turnips, toasted rice

brisket & oxtail soup chili broth, quail eggs, scallion, jalapeño vinegar

FRIED

fritto misto shrimp, cardoons, leek, fennel, zucchini, snap peas, pole beans, aioli

maitake mushroom bagna cauda, lemon

kennebec potato padron pepper-garlic aioli

COLD PLATES

maggie's mix simple salad radish, fennel, dill & avocado dressing

stone fruit salad arugula, chicories, goat cheese, hazelnut, pancetta, honey

sprout salad mung beans, wheat berries, puffed wild rice, almonds, dandelion greens, pesto

wax beans snap peas, smoked sun-dried tomatoes, pine nut crumble, tuna aioli

zucchini shrimp, pickled garlic, cherry tomato, saletta, ricotta salata

tomato salad corn & sangre de toro beans, herb dressing

soft boiled eggs celery, bottarga, peanuts, parmesan, bread crumb, horseradish

halibut ceviche avocado, sea beans, hazelnuts, honey quinoa

venison carpaccio kale, pecorino sardo, lemon

HOT PLATES

razor clams tarragon butter, watercress, bread crumbs

shrimp ravioli mustard greens, chili

headcheese schnitzel fennel, mustard seed, sweet onion, capers, garlic aioli

rabbit ragout green garlic, ricotta & arugula dumplings, pecorino sardo

asparagus & lamb ragout olive tapenade, bread crumbs, pecorino, fennel pollen

coriander roasted carrots carrot tops, hazelnuts, sesame-date butter, soft sheep's cheese, nigella seed

skate wing brown butter-artichoke pesto, pea tendril

ribeye cap steak king trumpet mushrooms, tarragon

PLATTERS

roasted chicken morels, shallot, peas, chicories (half /whole)

butterflied fish turmeric, crème fraiche, cilantro vinaigrette

cumin rubbed lamb spare ribs candied garlic "aioli", celery salad

slow roasted pork neck charred brassica, chili vinaigrette

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness



MARDI COCKTAILS \$15

citrus vodka

with dry vermouth, red pepper, basil, bitters

pear vodka

with st. germain, cucumber-mint, house lemonade

house gin

with rosato vermouth, aperol, rhubarb shrub, lemon

floral gin

with aperol, blood orange, spritz grapefruit elderflower

dark rum

with brown sugar ginger syrup, kumquats

silver tequila

with violet liqueur, dry vermouth, absinthe, peychaud bitters

mezcal

with agave, lime, pineapple, jalapeno, bitters

bourbon

with sherry, orange bitters

blended scotch

with jalapeno-infused green chartreuse, benedictine

pisco brandy

with amaro nonino, coconut cream, lime, bitters