

Oysters

Half Dozen 21 Baker's Dozen 42

Grilled 25

Basque: Chorizo, piquillo pepper, paprika, panko

Nola: Lemon, garlic & parsley butter, panko

Po'Boy 25

Fried Oysters, Yuzu Aioli, Radish, Smoked Trout Roe

Seafood

Mussels 17

N'duja, Tomato, shallot, lemon, boquerones

Coconut Shrimp 17

Six fried shrimp, lemon, house sweet and sour sauce

Basque Shrimp 24

Chorizo, Goat Cheese Polenta, Peppadew
Calabrian Pepper, Capers

Grilled Octopus 28

Chickpeas, squash, pickled shallot, pickled serrano,
peppadew peppers, olives, harissa goat cheese

Crab Cakes 18

Celery Root Puree, arugula, fennel, dill, lemon

Octopus Rolls 22

Avocado, Pickled Serrano, Calabrian Aioli,
Micro Cilantro

Hot Plates

Arrancini 11

Romesco, Bruschetta, Parmesan, Basil

Potato Tartiflette 13

Yukon golds, creme fraiche, caramelized onion,
Neuske's bacon, brie

Kabobs 15

Harissa spiced beef, dukkah, garlic yogurt,
pomegranate, chimichurri

Focaccia 12

Chimichurri, parmesan

Pork Belly Fried Rice 21

Kimchi Fried Rice, Poached Egg, Soy, Ginger,
Chili Crisp, Scallion

Smash Burger 19

Caramelized Onion, Cheddar, House Smash Sauce

Sides

Fries.....	8
Baked Gigante Beans.....	8
Side Salads.....	6
Fried Rice.....	9

Salads

Shrimp Caesar Salad 25

Marinated white anchovie, cured egg
yolk, parmesan, homemade croutons

Chicken Shwarma 21

Shwarma Chicken, Greek Salad, Hummus, Olives, Pita

Chicken Cobb Salad 22

Candied bacon, avocado, cheddar,
roasted corn, soft egg, olive, tomato, onion

Burrata 18

Sweet Potato Puree, Balsamic Figs, Arugula Salad,
Tomato, Pumpkin Seed

Hummus 13

Sesame, garlic confit,
pickled tomato, manzanilla olive

Cheese & Charcuterie

With Accoutrement, Pricing by Ounce

House Whipped Ricotta 5

Soft, creamy, honey comb, marcono almonds

Brie 6

Ultimate creamy, buttery, goat Belmont, WI.

Cottonwood River Cheddar 5

Raw aged, crystally, cow Durham, KS

Sheep Mille Gorgonzola 5

Creamy, mealy, sheep Denmark, WI

Goat Gouda 6

Semi-firm, crystaline, goat Paso Robles, CA

Horseradish Chive 5

2 month ceddar, cow GACC

Shakerag Blue 7

Salty, sweet fruity, cow Sequatche, TN

Coppa 6

Black pepper, Calabrian Chili, Whole Muscle

Prosciutto Di Parma 6

Tanara Girancarlo, Italy, Whole Muscle, 18 mo.

Jamon Iberico 18

Fermin, Spain, Whole Muscle, 3 yr.

Soppressata 6

Smoking Goose Charcuterie, IN, Salumi

Chorizo 5

Garlic, paprika, sea salt, Soria, Spain

Muffaletta 23

Coppa, prosciutto, Sopressatta, spring greens,
muffaletta mix, ricotta, house foccacia.

Please be considerate of our hour
and forty five minute table limit, cheers!