

FARE

KITCHEN OPEN 4P-10P NIGHTLY

BAR BITES

Popcorn nutritional yeast, salt, togarashi	4
Deviled Eggs eggs, cream, lemon, thyme, truffle, capers	7
Warm Olives castelvetrano olives, lemon, garlic, arbol chili	6
Bar Nuts spiced almonds, maple peacans, and roasted cashews	7
Spiced Chicharrones	6
House Potato Chips kennebecs, salt, caramelized onion dip	7

PLATES

Tartine house ricotta, pine nuts, english peas, black pepper, honey	9
Duck Hearts jerk-spiced duck hearts, pickled pineapple	8
Scotch Egg pork & sage sausage, mustard gastrique, pickles	9
Bone Marrow bacon marmalade, toast points	14
Chicken Liver Mousse port wine gelee, cornichon, toast points	15
Hummus & Flatbread sun-dried tomato, garbanzo, tahini, garlic, olive oil, pepitas (also available with gluten free crackers in lieu of flatbread)	12
Mussels garlic, fresno peppers, chipotle, pilsner, butter, & parsley, served with crostini	14
Gems Salad gems, avocado, cashew, carrot, red onion, orange, green goddess dressing	12
Tomato Salad heirloom tomatoes, house ricotta, basil oil, balsamic reduction	13
Octopus cocnut milk, braised fennel, meyer lemon, tomato, arugula	16
Yellow Curry roasted summer squash & carrots, coconut, coriander, cumin, basil, seared sticky rice cake	14
Lamb Sliders red cabbage, crispy jicama, pasilla aioli, served with chips	16
Halibut pan-seared, with braised artichokes, romesco, and beurre blanc	23
Hanger Steak with grilled corn cake, roasted corn and tequila sauce, marinated blue cheese and pickled green tomato	25

SIDES

Simple Salad mix greens, radish, shallot-balsamic vinaigrette	8
Bread & Butter acme batard and upstairs breads with roasted garlic & herb butter	7

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your bartender of all food allergies.

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL. (VIRGINIA WOOLF)

