

MENU

CHOPPED & LEAFY

- Mixed Beet & Goat Cheese** fresh cut mizzuna, shaved fennel, roasted hazelnuts & citrus vinaigrette 8.5
- Local living elegance greens** with grapes, pistachio, cabrales, cranberries & roasted shallot vinaigrette 8.5
- Vine Ripe Tomato & cucumber Salad** red onion, green pepper, feta cheese, kalamata olives oregano & extra virgin olive oil 8
- Kamut - Panzanella salad** tomatoes, tuscan beans, sour dough bread, extra virgin olive oil & sherry vinegar 8
- Endive & Watermelon Radish** grilled haloumi cheese, kumquats, macon almonds, orange & orange citrus vin 9

FARMED & FORAGED

- Kale & Garbanzos** garlic & piment d'espellete 7
- Grilled Haloumi Cheese** white sesame seeds & salsa verde 8
- Fried Manchego** toasted almonds slices & yellow pepper romesco 8
- Veggies a La Plancha** fresh herb lemon dressing 7

GRAZED & RAISED

- Petite Ossobuco** ricotta gnocchi 10
- Quail Egg, Fresh Chorizo crostini** piperade & smoked paprika 9
- Grilled Skirt Steak & Frites** served with salsa verde 13
- Baby Back Ribs** maple, ginger & jalapeño glaze, served with sesame kale chips 9
- Moroccan Spiced Lamb Loin chop** beluga lentil salad, baby white turnip, balsamic glaze 15

ASSORTED SLIDERS

- Braised Short Rib** romesco celeriac & apple slaw 5
- Burger** majon cheese & piperade 4.5
- Lobster tzatziki** greens & tomato 7.5
- Pork Souvlaki** served with pita & tzatziki sauce 7
- Chicken Empanada** aji amarillo sauce 7.5
- Linguissia Pinwheel Sausage** stuffed with cheese & parsley, papas bravas with piperade 8.5
- Charcuterie Platter** cornichons, whole grain mustard, chorizo, jamon serrano, bresaola 14

CAST & NETTED

- Mussels Basque** fresh tomatoes, chorizo, caper berries, white beans & garlic 9
- Crab salad Crostini** with avocado mousse, mint, lemon zest & lime vin 11
- Cod corn, fava & pea succotash** 14
- Sea Scallops Ceviche** fresh citrus juice, cilantro, shallot, shishito & apple 13
- Semi Crudo of Tuna** sunchoke puree with local living mizzuna 14
- Baccalao & Spinach Fritters** saffron & grapefruit aioli 9
- Local Fresh Fried Calamari** lemon aioli pieces 7
- Catalan Spiced Shrimp** spicy, zesty garlic, extra virgin olive oil 13
- Grilled Spanish Octopus** fried capers, oregano, red onion & arugula 13
- Mille Feuille of Tuna Tartare** caper, pequillo, red tropea onion & flax studded phyllo 10
- Ricotta Gnocchi** lobster meat, cream, shallot, marscapone and chervil 14

- Gigante Beans Salad** fresh tomato, onions & extra virgin olive oil, vegetables 6
- Blistered Shishito** generously dusted with fluer du sel 7
- Cheese Platter** truffle honey, olive bread, manchego, feta, cabrales, herb goat cheese 12

- Vegetable Tagine** fregolla, eggplant, chickpeas, red peppers, capers, mint & garlic 8
- Eggplant & Zucchini Chips** tapioca flour, tzatziki sauce 8
- French Fries** herb salt, salsa brava 6

- Sweet Pea Arancini** olivata 7
- Mediterranean Spreads**
Lemon Hummus spicy feta, tzatziki sauce & olive tepanade served with pita bread 10