



SAMPLE MENU

FRIED GREEN OLIVES
yogurt and salsa verde 12.

SMOKED SALMON CARPACCIO
with traditional accompaniments 13.

CHARCUTERIE PLATE
Selection of salumi and cheeses, marcona almonds, olives, red pepper jelly, house saltine crackers 15.

ROASTED BEET SALAD
Beets, grapefruit, pistachios, shaved pecorino cheese 12.

SALTINE SALAD
baby field greens, herb vinaigrette, shaved manchego, fried almonds 9.

SOUP du JOUR 8.

STEAMED MANILA CLAMS
in tomato broth with Spanish chorizo 16.

PAN SEARED COD
Cod, piperade, fingerling potatoes, green olive relish 23.

STEAK FRITES
10 oz flat iron steak, herbed horseradish butter 26.

PROSCIUTTO WRAPPED CHICKEN
pan seared with potato puree, garlic confit 18.

ROASTED CAULIFLOWER CURRY
Roasted cauliflower and potato, baby bok choy, papadam. 17.

FRITES 6.

BREAD FARM HALF BAGUETTE w/sea salt butter 6.

VEGETABLE du jour 6.

The FDA would like us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.