## OTUS SUPPLY

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pizzas

OUR-INARA | \$13 tomato, garlic, chili flakes, wild oregano .....add fresh mozz | \$2

SWEETIE PIE | \$15 feta, sweet potato, red onion, spiced honey

PAPA CALDO | \$14 mozz., parm., sausage, tomato, calabrian chili

FILTHY ANIMAL | \$15 mozz., parm, guanciale, pesto, pinenuts

SWEET LEAF | \$14 gorgonzola, mozz., charred radicchio, maple syrup, tarragon

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## share plates & pastas

BREAD & BUTTER | \$5 100% organic malted wheat sourdough, roasted garlic butter

BBQ TURNIPS | \$9 radish greens, urfa pepper, house yogurt

COLLARD GREENS | \$9 gruyère, whole grain mustard, ouzo, semolina sourdough

WOODFIRED BROCCOLI | \$9 sunflower seeds, tōgarashi, seaweed aioli

ZUCCHINI FRITTERS | \$10 green beans, fennel, parsley mayo

FARINATA | \$10 chickpea pancake, fresno chili, greens, crisp onion, egg

WAGYU BEEF TARTARE | \$15 radish, olives, quail egg, grilled sourdough

LAO SAUSAGE | \$12 fried rice, red curry, coconut milk, black garlic

CHILLED LOBSTER SALSA | \$17 cucumber, fermented chili, crème fraîche, flatbread

WOODFIRED OCTOPUS | \$15 kimchi, puffed black rice, kombucha honey vinaigrette

OYSTERS ON THE WHIM W/STUFF | \$MP that's what it is

EGG YOLK RAVIOLI | \$15 kombucha butter, shiso, winter black truffles, parm

TROFIE | \$14 sourdough noodles, sunchokes, bread crumbs, rosemary, parm

MAFALDE | \$15 heritage pork sugo, hazelnuts, parmesan

RIGATONI ALLA NORCINA | \$16 wild boar, trumpet royales, chili, pecorino

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## A little bit bigger...

INDIANBROOK TROUT | \$26 tempura yukon potato, pickled mustard seed, cabbage béchamel

PAN CHOWDER | \$16 manila & littleneck clams, yukon potato, grilled sourdough

HERITAGE PORK SHANK | \$27 heirloom beans, charred scallion, tomato

BEEF SHORT RIB | \$28 chimichurri, delicata squash, cripsy carrots, mole

