

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OUR-INARA | \$13** tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
FILTHY ANIMAL | \$15 mozz, parm, guanciale, pesto, pinenuts
PAPA CALDO | \$15 mozz, parm, sausage, tomato, calabrian chili
SWISS MISS | \$14 mozz, gruyère, swiss chard, fresno pepper, pickled mustard seeds
MANCHMAGO | \$14 pickled green tomato, manchego, mozz, truffle oil

share plates

- BREAD & BUTTER | \$5** 100% organic malted wheat sourdough, charred meyer lemon butter
SOUR PANCAKE | \$8 kraut, chive, pickled onion, spicy hollandaise
ROASTED TURNIPS | \$9 spiced peanut, ceci, medjool dates, orange
WOODFIRED BROCCOLI | \$9 sunflower seeds, tōgarashi, seaweed aioli
ZUCCHINI FRITTERS | \$10 string beans, fennel, parsley mayo
CELERY ROOT FRIES | \$9 caper berries, pickled peppers, farm greens, zhoug
WINTER SALAD | \$10 apple, pear, parsnip, granola, queso fresco
WAGYU BEEF TARTARE | \$15 radish, olives, quail egg, grilled sourdough
CHILLED LOBSTER SALSA | \$17 tomato, cucumber, fermented chili, creme fraîche, pita
OYSTERS ON THE WHIM W/STUFF | \$MP that's what it is

pastas

- BUTTERNUT SQUASH SPAGHETTI | \$14** pea tendrils, black garlic honey, ricotta
POTATO TORTELLINI | \$16 gorgonzola, apple skin breadcrumbs, agro dolce
SMOKED DUCK AGNOLOTTI | \$15 parsnip, shishito peppers, honey, tamari
SOURDOUGH GNOCCHI SARDI | \$14 heirloom beans, green garlic, horse radish, scallion
WILD BOAR RIGATONI | \$16 sausage, trumpet royales, chili, pecorino

A little bit bigger...

- MARKET FISH | \$MP** tempura yukon potato, marcona almonds, tarragon brown butter
SMOKED BREAKFAST SAUSAGE | \$16 polenta cake, red pepper mornay, fried egg
HERITAGE PORK SHANK | \$27 heirloom beans, charred scallion, tomato
SHORT RIB | \$30 fried rice, kimchi, crispy tōgarashi carrots

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EDIBLES