ntus supply

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 TRIPLE P | \$14 pasilla peppers, sweet potato, pepita butter, feta

share plates

BREAD & BUTTER | \$5 100% organic malted wheat sourdough, truffled tomato pulp butter

SOUR PANCAKE | \$8 kraut, chive, pickled onion, spicy hollandaise ROASTED CARROTS | \$9 harissa spiced farro, farm greens, honey-yuzu glaze WOODFIRED BROCCOLI | \$9 sunflower seeds, togarashi, 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 SPELT TAGLIATELLE | \$15 cannellini beans, green tomato preserves, truffle oil 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

