

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OUR-INARA | \$13** tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
FUN GUY | \$15 chanterelle mushrooms, charred sweet corn, kale, mascarpone
PAPA CALDO | \$15 mozz, parm, sausage, tomato, calabrian chili
FILTHY ANIMAL | \$15 mozz, parm, guanciale, pesto, pinenuts
TRIPLE P | \$14 pasilla peppers, sweet potato, pepita butter, feta

share plates & pastas

- 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, tōgarashi, seaweed aioli
ZUCCHINI FRITTERS | \$10 string beans, fennel, parsley mayo
DELICATA SQUASH | \$10 black garlic honey, crisp parsnip, arepas
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
TORTELLINI ALLA GORGONZOLA | \$16 potato, apple skin breadcrumbs, agro dolce
SOURDOUGH GNOCCHETTI | \$14 eggplant, shishito pepper, whey, dukkah
CHILE CHITTARA | \$15 korean hot peppers, saffron, creme fraiche
RIGATONI ALLA NORCINA | \$16 wild boar, 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

EDIBLES