

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
MARBLE POTATOES | \$10 hard egg, fresno aioli, crispy garlic
WINTER SALAD | \$10 apple, pear, parsnip, granola, queso fresco
WAGYU BEEF TARTARE | \$15 radish, olives, quail egg, grilled sourdough
FRIED QUAIL | \$15 caper berries, yogurt, farm greens, zhoug, maple
SMOKED BREAKFAST SAUSAGE | \$16 fried polenta, red pepper momay, egg
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...

- SEAFOOD STEW | \$28** mussels, shiitake, saffron, fried bread, chow chow
WOOD FIRED HALF CHICKEN | \$24 pita, preserved lemon, celery root, dukka
PORCHETTA | \$22 braised collards, grilled bread, fennel pepper slaw

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