

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

 FOR THE BIRDS | \$13
 mozz., sesame seeds, pepitas, toasted fennel, preserved lemon

 PAPA CALDO | \$15
 mozz., parm., sausage, tomato, calabrian chili

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

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

pizzos

share plates & pastas

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3.

BREAD & BUTTER | \$5 100% organic malted wheat sourdough, roasted garlic butter
SOUR PANCAKE | \$8 kraut, chive, pickled onion, spicy hollandaise
BBO TURNIPS | \$9 radish greens, urfa pepper, house yogurt
WOODFIRED BROCCOLI | \$9 sunflower seeds, tögarashi, seaweed aioli
ZUCCHINI FRITTERS | \$10 green beans, fennel, parsley mayo
SHAKSHOUKA | \$10 spiced tomato stew, egg, feta, grilled semolina sourdough
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

A liftle 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, butternut squash, cripsy carrots, mole

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