

OUR-INARA | \$13 tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
 FILTHY ANIMAL | \$16 mozz, parm, guanciale, pesto, pinenuts
 PAPA CALDO | \$16 mozz, parm, sausage, tomato, calabrian chili
 SWISS MISS | \$15 mozz, gruyère, swiss chard, fresno pepper, pickled mustard seeds
 LAMB FLATBREAD | \$15 pea tendrils, grapes, pickled red onions, gremolata

share plates

BREAD & BUTTER | \$5 100% organic malted wheat sourdough, charred meyer lemon butter
SOUR PANCAKE | \$9 kraut, chive, pickled onion, spicy hollandaise
ROASTED TURNIPS | \$9 spiced peanut, ceci, medjool dates, orange
WOODFIRED BROCCOLI | \$9 sunflower seeds, tõgarashi, seaweed aioli
MARBLE POTATOES | \$10 hard egg, fresno aioli, crispy garlic
SPRING SALAD | \$10 spring veggies, quinoa, marcona almonds, mint lime vinaigrette
MUSHROOM TART | \$13 ricotta, mushroom conserva. saba, cipollini
WAGYU BEEF TARTARE | \$16 radish, olives, quail egg, grilled sourdough
SCOTCH EGG | \$16 breakfast sausage, pancetta, greens, buttermilk
FRIED QUAIL | \$16 caper berries, yogurt, farm greens, zhoug, maple
OYSTERS ON THE WHIM W/STUFF | \$9 that's what it is

pastas

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EGG YOLK RAVIOLI | \$16 whey, black truffle, shiso, grilled bread BEET FETTUCINE | \$16 beet root, beet greens, ricotta, saba SMOKED DUCK AGNOLOTTI | \$15 smoked duck, shishitos, parsnip, tamari SOURDOUGH GNOCCHI SARDI | \$14 english peas, green garlic, curry, coconut milk, pine nuts WILD BOAR RIGATONI | \$16 sausage, trumpet royales, chili, pecorino

A little bit bigger...

SEAFOOD STEW |\$28mussels, fish filet, shiitake, saffron, fried bread, chow chowWOOD FIRED HALF CHICKEN |\$25pita, preserved lemon, celery root, dukkaPORCHETTA |\$22collard greens, fennel pepper slaw, grilled bread

EDIBLES

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