

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- 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
TONY HAWK | \$17 mozz, morel mushrooms, wild leeks

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, tōgarashi, seaweed aioli
MARBLE POTATOES | \$10 hard egg, fresno aioli, crispy garlic
SPRING SALAD | \$10 sprng veggies, quinoa, marcona almonds, mint lime vinaigrette
KAMPACHI CRUDO | \$15 rhubarb, hibiscus aioli, scallion, lime
WAGYU BEEF TARTARE | \$16 radish, olives, quail egg, grilled sourdough
GRILLED OCTOPUS | \$17 lime yogurt, kimchi apple, black garlic, wild rice, cilantro
FRIED QUAIL | \$16 caper berries, yogurt, farm greens, zhoug, maple
OYSTERS ON THE WHIM W/STUFF | \$9 that's what it is

pastas

- EGG YOLK RAVIOLI | \$16** whey, black truffle, shiso, grilled bread
SPRING SCALLOP PESTO | \$15 spaghetti, sea scallop, fava, pistachio, lemon, herbs
SOURDOUGH GNOCCHI SARDI | \$14 english peas, wild leek, curry, coconut milk
WILD BOAR RIGATONI | \$16 sausage, trumpet royales, chili, pecorino

A little bit bigger...

- LAMB FLATBREAD | \$15** pea tendrils, grapes, pickled red onions, gremolata
WOOD FIRED HALF CHICKEN | \$25 pita, preserved lemon, celery root, dukka
WOOD GRILLED PORK CHOP | \$27 fried green tomato, avocado mousse, asparagus, ramps, peas

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