

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OUR-INARA | \$13** tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
- CLAM BAKE | \$16** mozz., shelled little necks, pickled green garlic, preserved lemon, lardo
- 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

share plates & pastas

- BREAD & BUTTER | \$5** 100% organic malted wheat sourdough, roasted garlic butter
- SOUR PANCAKE | \$8** kraut, chive, pickled onion, spicy hollandaise
- BBQ TURNIPS | \$9** radish greens, urfa pepper, house yogurt
- WOODFIRED BROCCOLI | \$9** sunflower seeds, tōgarashi, seaweed aioli
- ZUCCHINI FRITTERS | \$10** fresh garbanzo 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
- SCALLOP CRUDO | \$14** strawberry, celery, crème fraîche, roasted garlic crisps, lime, chilis
- WOODFIRED OCTOPUS | \$15** chilled musk melon, pickled fresnos, fermented tomatoes, sumac
- OYSTERS ON THE WHIM W/STUFF | \$MP** that's what it is
- EGG YOLK RAVIOLI | \$15** kombucha butter, shiso, black spring 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 little bit bigger...

- HALIBUT | \$32** tempura yukon potato, green almonds, tarragon brown butter
- MUSSELS | \$16** creamed ramps, fermented sweet corn, pickled jalapenos, grilled sourdough
- HERITAGE PORK SHANK | \$27** heirloom beans, charred scallion, tomato
- BONE MARROW | \$15** rhubarb mustardo, crispy shallots, carrots, grilled sourdough

EDIBLES