

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OUR-INARA | \$13** tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
CACIO E PEPE | \$13 pecorino, ground peppercorns, olive oil
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, truffled tomato pulp butter
SOUR PANCAKE | \$8 kraut, chive, pickled onion, spicy hollandaise
ROASTED CARROTS | \$9 harissa spiced farro, farm greens, honey-yuzu glaze
WOODFIRED BROCCOLI | \$9 sunflower seeds, tōgarashi, seaweed aioli
ZUCCHINI FRITTERS | \$10 fresh garbanzo beans, fennel, parsley mayo
SWEET & SOUR CUCUMBER | \$10 meyer lemon, sweet corn, feta, sesame crackers
HEIRLOOM TOMATOES | \$9 capers, yuzu granita, croutons, mint
WAGYU BEEF TARTARE | \$15 radish, olives, quail egg, grilled sourdough
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
SOURDOUGH CAVATELLI | \$14 asparagus, green garlic, whey, parm
MAFALDE ALLA PUTTANESCA | \$15 anchovy, olives, tomato fumet, ricotta
RIGATONI ALLA NORCINA | \$16 wild boar, trumpet royales, chili, pecorino

A little bit bigger...

- MARKET FISH | \$MP** tempura yukon potato, marcona almonds, tarragon brown butter
SMOKED BREAKFAST SAUSAGE | \$16 polenta cake, red pepper mornay, fried egg
HERITAGE PORK SHANK | \$27 heirloom beans, charred scallion, tomato
FLANK STEAK | \$28 kohlrabi hash, romesco, snap peas, chimichurri

EDIBLES