

OTUS SUPPLY

A SPIRITED GATHERING

pizzas

- OUR-INARA | \$13** tomato, garlic, chili flakes, wild oreganoadd fresh mozz | \$2
- FUN GUY | \$15** chanterelle mushrooms, charred sweet corn, kale, marscapone
- 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
- CHILLED LOBSTER SALSA | \$17** tomato, cucumber, fermented chili, creme fraîche, pita
- 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 | \$16** kombucha butter, shiso, black spring truffles, parm
- SOURDOUGH GNOCCHETTI | \$14** eggplant, shishito pepper, whey, dukkah
- CHILE CHITTARA | \$15** korean hot peppers, saffron, creme fraiche
- 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