

Owen

House Made Charcuterie

Salumi Served with olives, pickles

\$22 - Selection of 2 house cured salami, 1 pate, and 2 whole muscle cures

\$40 - Selection of 4 house cured salami, 2 pate, and 4 whole muscle cures

Whole Muscle Cure \$14 each

Shellfish & Crudo

Oysters Mignonette, Lemon \$3.50 each

Hamachi Apple, Caraway, Fennel \$12

Scallop Crudo Yuzu, Fresno, Seaweed \$12

Lobster Roll \$11 each

Cured Salmon Artichoke, Roe, Dill \$16



Small Plates

Grilled Holland White Asparagus Caper Berries, Pine Nut \$22

Farmer's Market Lettuces House Dressing, Citrus \$12

Wagyu Beef Tartare Cured Egg Yolk, Shiso, Bone Marrow \$18

Grilled Lamb Ribs Leek Ash Yogurt \$16

Handmade Pasta

Orecchiette Green Garlic, Mussels, House Bacon \$22

Farfalle Creamed Spinach, Morels, Brown Butter \$23

Spaghetti alla Chitarra Aglio E Olio \$18

Chicken Tortellini Brodo, Pecorino, Parsley \$22

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Asador

Our Asador is a wood burning fire pit.
Each night, we slowly smoke a variety of meat and game over smoldering almond wood.

From the Fire

Roasted Pork Chop Peanut, Sesame, Cilantro	\$36	Spring Chicken Flat Bread, Beer, Herbs	\$28 or \$52
Hanger Steak Creekstone, 8oz	\$55	Lamb Shank Sonoma, Chimichurri Rojo, Lemon	\$28
Scallops Hazelnut, Brown Butter	\$28	Ribeye Creekstone, 30 Day Dry Aged, 34oz	\$125
New York Strip Creekstone, 16oz	\$65	Ribeye Creekstone 80 Day Dry Aged	\$MP
Whole Trout Idaho, Chorizo, Fennel	\$45	Shortloin Cut Barley & Rye Finished	\$MP

Wagyu

NY Strip Blackmore, 12oz	\$185
Filet Lone Mountain, 12oz	\$190
Flat Iron Lone Mountain, 12oz	\$150

On the Side

Brussels Sprouts Bacon, Peppercorn	\$10	Creamed Leeks Bread Crumbs, Fines Herbs	\$10
Duck Fat Potatoes Tarragon Vinegar	\$12	Watercress Salad Chicory, Mustard Dressing	\$6
Roasted Heirloom Carrots Pastrami, Dill	\$10		

18% Service Charge added to all checks