

Owen

House Made Charcuterie

- Salumi** Served with olives, pickles, bread
- \$20** - 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

Duck Speck Coppa Fioca Black Strap Ham

Shellfish & Crudo

- Oysters Mignotte Lemon \$3.50 each
- Hamachi Apple, Caraway, Fennel \$12
- Scallop Crudo Yuzu, Fresno, Seaweed \$12
- Lobster Roll \$11 each
- Grilled Octopus Citrus Kosho, Shishito \$18

Small Plates

- Farmer's Market Lettuces House Dressing, Citrus \$12
- Belgian Endive Grapefruit, Pear, Walnut Vinaigrette \$14
- White Onion Veloute Squash, Brown Butter, Almond \$10
- Wagyu Beef Tartare Cured Egg Yolk, Shiso, Bone Marrow \$18

Handmade Pasta

- Cavatelli Bagna Cauda, Hazelnut, Bra Duro \$20
- Chestnut Agnolotti Brown Butter Ricotta \$20
- Gnocchi Wagyu Cheek Ragù, Horseradish Espuma \$24
- Spaghetti alla Chitarra Agio E Olio \$18
- Risotto Mushrooms, Castelmagno \$22

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

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| Grilled Bone In Shortrib Gremolata Oxtail Jus | \$26 | Roast Chicken Fulltilt Farms, Biscuit, Gravy | \$32 |
| Roasted Pork Belly and Loin Apple, Pistachio | \$28 | Lamb Shank Sonoma, Chimichurri Rojo, Lemon | \$28 |
| Hanger Steak Creekstone, 8oz | \$55 | Dry Aged Shortloin Cut Klingeman Farms | \$MP |
| Bone-in NY Creekstone, 16oz | \$60 | Ribeye Creekstone, 30 Day Dry Aged, 34oz | \$125 |
| Scallops Hazelnut, Brown Butter | \$28 | Ribeye Creekstone 80 Day Dry Aged, 36oz | \$160 |
| John Dory Black Trumpets, Sauce Bercy | \$22 | Ribeye Creekstone 80 Day Dry Aged, 45oz | \$200 |

Blackmore Wagyu

Filet 12oz	\$190
NY Strip 12oz	\$185
Flat Iron 12oz	\$150
Bone-in Ribeye 42oz	\$390

On the Side

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| Caramelized Brussels Sprouts Bacon, Peppercorn | \$10 | Charred Beans Opal Basil, Cilantro | \$10 |
| Duck Fat Potatoes Tarragon Vinegar | \$12 | Charred Cabbage Water Kimchi | \$10 |
| Roasted Heirloom Carrots Pastrami, Dill | \$10 | Watercress Salad Chickories, Mustard Dressing | \$6 |