



<b>House Made Charcuterie</b>	Selection of Cured Salami, Whole Muscles, and Spreads	\$32
<b>Culatello</b>	Aged for 12 months	\$18
<b>Wagyu Bresaola</b>	Aged for 6 months	\$18
<b>Oysters on the Half Shell</b>	Mignonette, Horseradish, Lemon	\$3.50 each
<b>Yellowtail Crudo</b>	Habanero Oil, Coriander, Citrus	\$16
<b>Market Green Salad</b>	Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds	\$14
<b>Burrata and Tomatoes</b>	Nasturtium Pesto, Tomato Jam, Stecca Bread Crumbs	\$16
<b>Wagyu Beef Carpaccio</b>	Pickled Oca Wasabi, Barrel Aged Fish Sauce	\$28
<b>Grilled Octopus</b>	Calabrian Chili, Herb Salad, Lemon Vinaigrette	\$18



<b>Ravioli</b>	Laura Chenel Fresh Goat Cheese, Beurre Monte, Pine Nuts,	\$26
<b>Hand Cut Cuttlefish Ink Tagliatelle</b>	Manila Clams, Fennel, Peperocini Piccante,	\$32
<b>Josper Grilled Swordfish</b>	Castelvetrano Olives, Squashini, Purslane	\$30
<b>Grilled Berkshire Pork Chops</b>	Spigarello, Roasted Grapes, Nora Pepper	\$38
<b>Hanger Steak</b>	Creekstone, 8oz	\$48
<b>New York Strip</b>	Creekstone, 16oz	\$65
<b>30 Day Bone-In Ribeye</b>	Creekstone, 36oz	\$135
<b>80 Day Bone-In Ribeye</b>	Creekstone, 42oz	\$165
<b>Barley and Rye Finished Short Loin</b>		\$MP



<b>Duck Fat Potatoes</b>	Tarragon Vinegar, Rosemary	\$12
<b>Creamed Corn</b>	Olive Oil, Black Pepper	\$12
<b>Yellow Wax Bean and Haricot Vert Salad</b>	Thai Basil, Roasted Garlic Vinaigrette	\$14
<b>Slow Roasted Cauliflower</b>	Herb Vinaigrette, Sesame Seeds	\$14