

DINNER

WEEKDAYS FROM 4PM | SAT & SUN FROM 3PM

MARINATED OLIVES VG | GF | DF 10

SPICED ALMONDS VG | GF | DF 10

FRENCH FRIES VG | GF | DF 13

PRETZEL ROLLS V 15

Smoked Pimento Cheese Dip, Mustard Sauce

HUITLACOCHÉ STUFFED POTATOES V | GF 14

Parmesan, Pickled Shallots, Wild Greens, Crispy Potato Skin

PORK BELLY SKEWERS DF 15

Yuzu Kosho, Black Sesame, Chives

GRILLED JAPANESE CHICKEN MEATBALLS DF 17

Yuzu, Togarashi, Egg Yolk Jam

BURRATA V | GF 22

Pears, Endive, Puffed Wild Rice

ASPARAGUS SALAD V 21

Pee Wee Potatoes, Kumquats, Radish, Meyer Lemon, Egg Salsa

SPRING VEGETABLE CRUDITÉ VG | DF 23

Fava Bean Hummus, Walnut Butter, Whole Wheat Flatbread

LOCAL CHEESES V 28

Seasonal Fruit, Flatbread Chips, Honeycomb

HOUSEMADE CHARCUTERIE 29

Preserves, Grilled Bread, Pickles

CRISPY FISH TACOS GF 25

Local Cod, Cabbage and Sea Bean Slaw, Avocado, Smoked Habanero Cream, Cilantro, Fingerling Potato Tostones

PASTRAMI STEAMED BUNS DF 26

Pickled Cabbage Slaw, Mustard Aioli, Miso Pickles

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved Red Onion, Fries
Add Bacon +4 | Add Avocado +6 | Substitute with Impossible Burger +2

DESSERTS

SMOKED CHOCOLATE POT DE CRÈME GF | NF 13

Burnt Marshmallow

BUTTER MOCHI GF | NF 13

Roast Pineapple, Coconut Jam, Lime Zest

(DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (NF) NUT FREE