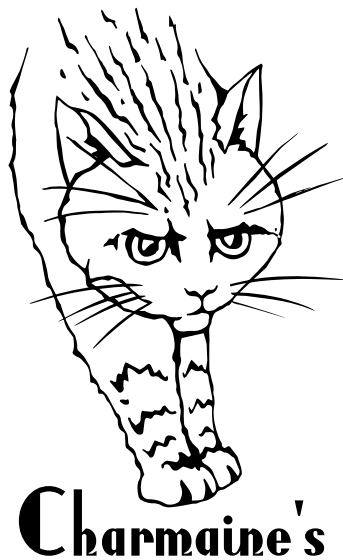




RAW BITES

MARKET OYSTERS	GF DF	1/2 Dozen 30 Dozen 55
Mignonette, blue agave tequila cocktail sauce		
HAMACHI CRUDO	GF DF	28
Aji amarillo, avocado purée, Fresno chilis, grapes, garlic		
CAVIAR - TSAR NICOULAI	GF	15g 70 30g 130
Hand-cut Kennebec chips, chive crème fraîche mousse		

SHAREABLES

PROPER FRIES		15
Crisp, golden hand-cut fries		
Add truffle and parmesan +10		
DEVILED EGGS	GF DF	15
Crispy sunchoke, pickled Fresno chili, fresh dill		
Add caviar +10/egg		
ZUCCHINI PLANKS		17
Panko herbs, parmesan, lemon aioli		
MARKET VEGETABLES & WHIPPED FAVA	GF DF	22
Pistachio, black sesame seeds, shallots		
SPINACH, ARTICHOKE & DUNGENESS CRAB DIP		20
Spinach, artichoke, Dungeness crab, cream cheese, parmesan		
CHARCUTERIE & CHEESE		29
Artisanal cheeses, locally cured meats, house accompaniments		
HERB-MARINATED CHICKEN SKEWERS	GF DF	18
Butter lettuce and gem cups, chimichurri		
herb salad, flaky salt		
BEEF SLIDERS		24
Brioche bun, shredded lettuce, red Bermuda onion		
American cheese, thousand island		
MAINE LOBSTER ROLL		28
Warm butter-poached lobster, citrus herbs, brioche, chive, butter		
DEVILED EGGS	GF DF	15
Crispy sunchoke, pickled Fresno chili, fresh dill		
Add caviar +10/egg		

FOR THE TABLE

12OZ WAGYU NEW YORK STRIP LOIN	GF DF	95
American Wagyu, five-spice rub		
HERB-ROASTED CHICKEN	GF	34
Garnet yams, pearl onions, rainbow carrots, mushroom purée		
truffle jus		
PAPPARDELLE	V	24
Spinach, crispy sunchoke, parmesan, sunchoke purée		

DESSERT

HOUSE-MADE COOKIES		8
Chocolate chip		
BEIGNETS		12
Caramel and chocolate sauce		
RASPBERRY SORBET	GF V	12