

Appetizers

Burrata & Peach \$22

fresh mozzarella | thyme roasted peaches | prosciutto pistachio | fermented hot honey | toast

Grape & Rosemary Focaccia \$10

house made grape & rosemary focaccia | honey butter

Charcuterie \$30

selection of 4 cured meats | local cheeses | toasts
marinated olives | house-pickled seasonal fare
mustard

Mezze Board \$26

smoked baba ganoush | hummus | house pickles
fresh seasonal vegetables | marinated olives | naan
Gunn's Hill cheeses | toasts

Diana's Hummus \$16

hummus | blistered cherry tomatoes | roasted peppers
olives | pickled onions | toasts

Peach & Tomato Salad \$18

peaches | heirloom tomatoes | watercress
blistered shishito peppers | nori seed crunch
ginger shallot tamari dressing

Mains

Tuna Ceviche \$22

yellowfin tuna | blistered corn | pickled chilis | onion
peach | oven-dried tomatoes | cilantro | tortilla

Beef Tartare \$24

sirloin | chive oil | black garlic aioli | yolk
salt & vinegar lavash

Lobster Nachos \$28

buttered lobster | pickled onions & chilis | tortilla
chili con queso | lime | cilantro

Eggplant Bao Sliders \$ 24

smoked fried eggplant | chili & peanut sauce | radish
cilantro | simple greens

Clam Po' Boy \$25

fried breaded clams | shallot & herb aioli | hoagie bun
radish & celery | salt & vinegar popcorn

Brisket & Asiago Grilled Cheese \$24

slow-smoked chopped brisket | asiago & fontina cheese
crispy onions | smokey barbecue sauce | sourdough
simple greens

*Please inform your server of any dietary restriction
or allergies when placing your order*