

SNACKS

Luke's Small Goods Sourdough + Housemade Butter	8
Shishito Peppers tamari, burnt honey, scallions, crispy garlic, cilantro, mint	5
Wild Boar Tacos wild boar cochinita, habanero, pickled onion	13
Raw oysters » ***minimum 3 per order	3 per

SMALL PLATES

Charcoal Grilled Baby Romaine Salad fried oysters, crispy pork crumble, sea truffle caesar dressing	16
Escargot Toast parsley emulsion, crispy garlic, bone marrow	14
Roasted Cauliflower maple miso glaze, pine nuts	14
Beef Tartare sambal and citrus marinade, oyster mayo, smoked egg yolk, peanuts, grilled bread	15
Tuna Crudo ponzu vinaigrette, avocado, grapefruit, horseradish	18
Brussels Sprouts yuzu kosho, kewpie, tamari, rice vinegar, scallions, sesame	14
Octopus Aglio e Olio nduja, straciatella, black spaghetti	18
Xi'an Noodles hand pulled noodles, lion's mane, chilli oil, charred cabbage, celtuce, sweet soy, crispy shallots	16
Kale Gnudi smoked ricotta, comté, black trumpet, maitake, brown butter, miso squash purée, pistachio	15
Pork Neck yakimiku sauce, grilled shishito peppers, crispy onions	20
BBQ Beef Cheek grilled over coals, heirloom carrots, smoked garlic emulsion	22

DESSERTS

Cheese + Vin Jaune comté cheese, baguette, 1oz Eric Thill Vin Jaune » for one	15
Key Lime Pie graham cracker crust, torched meringue	12
Vegan Pot de Creme chocolate coconut custard, cherry, pistachio	12

**Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.