

## GRAZE

HOUSE BREAD 5

BUTTER 2 WAYS

OYSTERS ON THE HALF SHELL (3) 9

CHERRY GLAZE, CHILI-MINT MIGNONETTE

HOUSE CUT KENNEBEC FRIES 7

BBQ SPICE, HONEY DIIJON AIOLI

STEAMER CLAMS 18

MANILLA CLAMS, ALE, GARLIC, PANCETTA

SMOKED CHICKEN WINGS 10

FERMENTED CHILI GLAZE OR BUFFALO SAUCE

CRAB TOAST 17

ROCK CRAB, PORK BELLY, AVOCADO, PICKLED SHALLOT, MINT

CHARRED OCTOPUS 17

BONE MARROW PUDDING, PICKLED BERRIES, BLACK GARLIC

CHARCUTERIE & CHEESE PLATE 20

CONTINUALLY ROTATING AND SEASONAL, GRILLED BREAD, HOUSE  
CRACKERS

## FROM THE GARDE AND MORE

SOUP DU JOUR

ASK YOUR SERVER

WEDGE SALAD 12

OREGON BLUE CHEESE, CHERRY TOMATO, CANDIED PEPPERED  
BACON, FRIED SHALLOT

GRILLED LITTLE GEM LETTUCE 13

BRAISED TOMATO, OLIVE, MANCHEGO, CROUTONS, GREEN GODDESS

ARUGULA SALAD 11

TRUFFLE GOAT CHEESE, PINE NUTS, FINE HERBS, CITRUS  
VINAIGRETTE

SEASONAL SALAD

ASK YOUR SERVER

KALE LOLLIPOPS 11

CURRENTS, PINE NUTS, MANCHEGO, APPLE CIDER VINAIGRETTE

SEARED AHI SALAD 18

TOGARASHI, HEARTS OF PALM, LOCAL SPROUTS, MISO VINAIGRETTE

### FEAST

CRISPY SKINNED SALMON 25

RADISH, CHARRED BROCCOLINI, MASHED POTATOES, PRESERVED  
LEMON, CHAMPAGNE BEURRE BLANC

SMOKED DUCK BREAST 27

FENNEL CREAM, PORT SOAKED CHERRIES, FOIE GRAS GRANACHE,  
PICKLED SHIMEJI

PAN SEARED ALASKAN HALIBUT 29

FORBIDDEN RICE, GRILLED BOK CHOY, NORI FUMET, SESAME

SHELL FISH CARBONARA 29

SQUID INK PASTA, CALAMARI, CLAMS, PANCETTA, CHILI THREADS

CHEF'S CHOICE BURGER (NO MODIFIER) 16

ASK YOUR SERVER

SEARED SEA SCALLOPS 25

SAFFRON-GINGER CREAM, SEASONAL MUSHROOMS, ENGLISH PEA

BOURBON GLAZED CARROTS 19

SMOKED FARRO PARSNIP PUREE, BEETS, LOCAL SPROUTS

MILK POACHED LAMB SADDLE 32

BURNT EGGPLANT PUREE, MINT SPONGE CAKE, PUFFED CHICK PEAS,  
NATURAL JUS

PAN SEARED CHICKEN 22/GRILLED N.Y. STEAK 32

GREEN GARLIC SOUBIS, POTATO MILLE-FEUILLE, SEASONAL VEGETABLES,  
NATURAL JUS