

lounge starters

beets & goat cheese salad 18

Raspberries, Pistachio, Windrose Farms Greens

avocado toast 14

Activated Charcoal Bread, Goat Cheese, Almonds,
Pickled Cauliflower & Radishes, Cilantro

ora king salmon crudo 18

Black Garlic Shoyu, Green Apple, Crispy Skin, Salmon Roe

tuna tartare 19

Sesame, Pineapple, Ginger

crispy calamari 11

Spicy Tomato Jam

truffle pizetta 20

Wild Forest Mushrooms, Buffalo Mozzarella, Watercress

truffle fries 13

Parmesan Reggiano, Fresh Herbs

cheeseburger sliders 13

Bacon Onion Marmalade, Farmhouse Cheddar, Aioli

braised short-rib tacos 11

Avocado Puree, Spicy Tomato Salsa

cheese plate

Selection of 3 \$21 Selection of 5 \$29

charcuterie plate 29

Artisanal Cured Meats and House Made Pate