

## Snacks

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### **Burrata & Strawberries \$22**

fresh mozzarella | roasted strawberries | toast | prosciutto  
pistachio | fermented hot honey

### **House Olive & Pecorino Focaccia \$12**

olive studded pecorino focaccia | roasted garlic & pecorino butter

### **Eggplant Schnitzel \$19**

roasted & fried eggplant | muhammara | lemon | olive oil  
parsley salad

### **Ribs & Cornbread \$25**

jalapeño queso cornbread | black bbq sauce pork ribs | zhoug  
pickled onions

### **Charcuterie \$30**

selection of 4 cured meats | house pickled seasonal fare | toasts  
mustard | marinated olives | Gunn's Hill cheese

### **Mezze Board \$ 25**

red curry hummus | muhammara | fresh season vegetables | naan  
house pickles | marinated olives | Gunn's Hill cheese | toast

### **Ambrosia \$15**

Entourage Rosé compressed watermelon | grilled pineapple  
chai grapes | mandarin oranges | coconut mousse  
dehydrated meringue

## Salads

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### **Crispy Rice Salad \$18**

red curry baked basmati rice | smashed cucumber | cilantro  
mint | chili garlic dressing | almond | crispy onions

### **Watermelon & Apple \$18**

green apple | watermelon | lime | tahini | pickled onions  
charred feta | watercress | poppy dressing

## Seafood

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### **Tuna Ceviche \$24**

yellowfin tuna | ginger & soy dressing | onion | cilantro  
pickled chilis | baked tortillas

### **Mussels & Frites \$26**

salt & vinegar frites | chardonnay butter | zhoug | PEI mussels

## Sandwich

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Served with simple greens

### **Muffaletta \$22**

hot capicola | prosciutto | salumi | smoked provolone  
olive tapenade

### **Brisket \$24**

black BBQ sauce | slow smoked brisket sandwich | brioche bun  
pickled onions | crispy onions

## Oysters

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\$4 per oyster - 6 minimum

### **Traditional**

fresh shucked | seasonal mignonette | lemon | horseradish

or

### **Chili Almond**

fresh oysters | almond | chili crisp | orange

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