

DINNER



LIGHT STARTS & SNACKS

HAMACHI TIRADITO \$17

Shiitake Soy Ginger Dressing, Avocado, Crispy Quinoa

CHARRED ASPARAGUS \$15

Crispy Poached Egg, Truffle Yuzu, Marcona Almonds, Pickled Spring Onion

CITRUS ROASTED CARROTS \$12

Carrot Top Pesto, Hazelnut Crumble, Spiced Yogurt

PAPAS BRAVAS \$7

Shishito Romesco, Herbs, Citrus

KALE SALAD \$13

Lemon Dressing, Sherry Trumpet Mushrooms, Spiced Pecans

WEST COAST OYSTERS 6/\$22 12/\$38

Cucumber Mint Mignonette

SEARED PRAWNS \$24

Black Garlic, Salsa Verde

CHARCUTERIE BOARD \$23

3 Meats, 3 Cheeses, Grilled Bread, Pickled Mustard Seed, Honeycomb

SERIOUS FOOD

OCTOPUS A LA PLANCHA \$21

Chili Romesco, Olive Pepper Salsa, Goat Sheep Feta

CACIO E PEPE \$25

Housemade Fettuccine, Summer Black Truffle, Spicy Crumb, Lemon Zest

THE BURGER \$16

Grafton White Cheddar, LT, Caramelized Onion

SKIRT STEAK \$30

Crispy Yuca, Sweet Orange Picante, Broccoli Spread, Chimichurri

CRACKLING SALMON \$28

Caper Espuma, Sunchoke Hash, Smoked Pork Belly, Dill Emulsion

CRISPY SKIN AIRLINE CHICKEN \$26

Red Quinoa, Pistachio, Poblano Emulsion, Chicken Jus



*Consuming raw oysters or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



The Jim and Neesie