



marinated olives	8
marcona almonds	8
grilled bread	5
bacon-wrapped dates & parmesan	12

artisanal cheese

dried fruits nuts & ciabatta **3 cheese** 20 **5 cheese** 32

charcuterie board

pork rillettes, assorted salumi, chorizo & grilled toast 26

grilled flatbreads

white trumpet mushrooms, spigarello, rosemary, mahon 24

jamón, cana de cabra, cherry tomatoes, marconas & salbitxada 24

farm lettuces avocado, green harissa, buttermilk & pepitas 19

grilled asparagus burrata, black olive, anchovy & breadcrumbs 22

spanish fried chicken chili-cumin butter & romesco aioli 24

venus clams fregola sarda, green garlic & pea shoots 26

arctic char beets, lentils, charred peppers, walnuts & sumac labneh 29

grilled diver scallops fennel puree & seaweed butter 34

lamb chops green couscous, preserved lemon, french feta salsa verde 34

hanger steak calabrian chili butter, arugula & sourdough crumbs 30

weiser farms fingerlings crème fraîche & chives 16

farro & black rice currants & pine nuts 16

sugar snap peas saffron butter & pea shoots 16

milk chocolate torta rum caramel, pistachio crumble & coffee cream 16

butterscotch pot de crème fleur de sel & salted cashew cookies 16