

SPECIALTY SODA

2 Birds 1 Stone House-Made Ginger Beer (DC)	5	Mexican Coke (Mexico)	4.50
Fentiman's Cherry Cola (UK)	5	Diet Coke (GA)	4
Fentiman's Rose Lemonade (UK)	5	Dr Brown "Cel-Ray" Soda (NY)	4
Indie Tonic (SP)	4	Sprecher Root Beer (WI)	4

CHARCUTERIE & CHEESE

Prosciutto San Daniele <i>Italy</i> 18 month aged cured ham	13
Jamon Serrano <i>Spain</i> 16 month aged cured ham	10
Coppa cured pork shoulder, cayenne, paprika, fennel	9
Wagyu Bresaola scented with rosemary & juniper	9
Finocchioana fennel scented beef & pork salume	8
Wild Boar Salume port, sage, and juniper salume	10
Fiacco de Culatello dry aged, cured local pork	8
Soppressatta red wine, black pepper, & garlic salume	8
House Made Pâté Campagne	12
Full Charcuterie Board	31
Chef's Cheese & Charcuterie Board	20
Selection of Four Artisanal Cheeses with Accoutrements	13
Cow Taleggio <i>Italy</i> *	
Cow Roomano <i>Netherlands</i> *	
Goat Bucheron <i>France</i> *	
Goat Bonne Bouche <i>Vermont</i> *	
Sheep Ora Antico <i>Italy</i> *	
Sheep Ewe's Dream <i>Pennsylvania</i>	
Blue Fourme d'Ambert <i>France</i>	
Blue Cambozola <i>Germany</i>	

*Pasteurized

STARTERS

Potato Gratin Croquetes malt vinegar aioli	10
Halibut Crudo mango, strawberry, cucumber, thai chile citrus marinade	12
Smoked Trout Flatbread, shaved fennel, eggplant baba ganoush, smoked trout roe	14
Ahi Tuna Tartare nori tempura, hass avocado, wasabi-soy emulsion	15
Fried Artichoke Tartine sourdough bread, pine nuts, mint, raisins, straciatella	10
Sorrel Vichyssoise jumbo lump crab, cucumber, dill, lemon oil	12

SALADS

Pepper Crusted Tuna Nicoise Salad baby arugula, french beans, olives, hardboiled egg	18
Baby Kale Salad strawberries, pecorino, citrus-shallot vinaigrette, pistachios	11
Quinoa, Wheat Berries & Garbanzos seven grilled veggies, chopped egg, parmesan	10
Octopus Skordalia toasted almonds, arugula, lemon, sea beans	16

SANDWICHES

Grilled Vegetable Panini maitake mushrooms, red peppers, fontina cheese, pesto	13
Smoked BBQ Brisket Sandwich honeysuckle cheddar, & baby greens	15
Proof Shrimp Burger jalapeño, shaved cucumber, cilantro, pickled daikon & carrots	16
Lamb Tacos papaya slaw, mole aioli, salsa verde, hand made tortillas	18
Halibut Tacos nappa cabbage, pickled fresnos, mango salsa, hand made tortillas	18

ENTREES

Pasta Trofie american lamb linguicia, mustard greens, paprika, garlic bread crumbs	17
Steamed Halibut coconut green curry, papaya salad, grapefruit, lime	20
Grilled Garlic Chicken fragrant rice, yogurt-cilantro purée, cabbage salad	18
Potato Gnocchi asparagus, parmigiano, mushrooms & spring onions	18
Ora King Salmon sticky rice cake, pickled mustard greens, shoyu sauce	26
Local Skirt Steak fingerling potatoes, bacon, shallot confit, creamed turnip greens	26

SIDES

House Salad baby arugula, shaved carrots, radish, sherry vinaigrette	8
Fried Cauliflower lemon tahini, garlic, mint	8
Crispy Yuca Fries ancho & pasilla mole aioli	8
Grilled Asparagus hollandaise, grilled lemon	8