

SPECIALTY SODA

House-Made Ginger Beer (DC)	5	Mexican Coca-Cola (Mexico)	5
Fentiman's Cherry Cola (UK)	7	Diet Coke (GA)	5
Fentiman's Rose Lemonade (UK)	7	Dr. Browns "Cel-Ray" (CA)	4
Boylan Ginger Ale (NY)	5	Sprecher Root Beer (WI)	5

CHEESE & CHARCUTERIE

<u>CHARCUTERIE - 8 each</u>	
Proscuitto	Soppressata
Wagyu Bresaola	Pate Campagne
Finochiona	Smoked Rabbit Sausage
Wild Boar Salume	Truffle Salume

<u>CHEESE - Select four artisanal cheeses - 13</u>	
Cow Taleggio <i>IT</i>	Sheep Pyrenees Brebis <i>IT</i>
Cow Roomano <i>NL</i>	Sheep Ewe's Dream <i>PA</i>
Goat Bucheron <i>FR</i>	Blue Fourme d'Ambert <i>FR</i>
Goat Leonora <i>ESP</i>	Blue Cambozola <i>DE</i>

House Made Pâté Campagne	12
Full Charcuterie Board	31
Chef's Cheese & Charcuterie Board	20
Selection of Four Artisanal Cheeses with Accoutrements	13

STARTERS

Potato Gratin Croquettes malt vinegar aioli	10
Halibut Crudo mango, strawberry, cucumber, thai chile citrus marinade	12
Ahi Tuna Tartare seaweed salad, yuzu ponzu, apple wasabi sorbet	15
Gazpacho Swirl heirloom tomato, cucumber, basil, garlic, thai chili	12

SALADS

Pepper Crusted Tuna Nicoise Salad baby arugula, sea beans, olives, hardboiled egg	18
Baby Kale Salad peaches, candied walnuts, cambazola cheese, grapefruit vinaigrette	11
Quinoa, Wheat Berries & Garbanzos seven grilled veggies, chopped egg, parmesan	10
Octopus Skordalia toasted almonds, arugula, lemon, sea beans	16

Add to any salad: Chicken +10
 Salmon +13
 Wagyu Hanger Steak +16

3 Course Prix-Fixe Menu ~ \$35

please choose one dish from each course

First Course

Kale Salad
peaches, candied walnuts, cambazola
cheese
or

Gazpacho Swirl
heirloom tomato, cucumber, basil,
garlic, thai chili
or

Octopus Skordalia
toasted almonds, arugula, lemon, sea

Second Course

Pasta Trofie & Lamb Linguicia
harissa, parsley garlic
breadcrumbs
or

Grilled Garlic Chicken
fragrant rice, yogurt-cilantro
purée, cabbage salad
or

Wild Coho Salmon
sticky rice cake, pickled mustard

Third Course

Sticky Toffee Pudding
almond streusel, vanilla ice cream
or

Chocolate Hazelnut Cake
gianduja gelato, espresso sauce
or

Sorbet Trio
see server for daily selection

SANDWICHES

Grilled Vegetable Panini maitake mushrooms, red peppers, fontina cheese, pesto	13
Smoked BBQ Brisket Sandwich honeysuckle cheddar, baby greens	15
Proof Shrimp Burger thai curry aioli, papaya, cucumber, pineapple	16
Ahi Tuna Burger kimchi mayo, daikon, and house salad	16
Fish Tacos napa cabbage, pickled fresnos, mango salsa, hand made tortillas	18
Lamb Tacos papaya slaw, mole aioli, salsa verde, hand made tortillas	18

ENTREES

Pasta Trofie american lamb linguicia, dandelion greens, paprika, garlic bread crumbs	17
Grilled Garlic Chicken fragrant rice, yogurt-cilantro purée, cabbage salad	18
Potato Gnocchi baby heirloom tomatoes, basil pesto, pecorino romano	18
Wild Coho Salmon sticky rice cake, pickled mustard greens, shoyu sauce	26
Banana Leaf Wrapped Halibut coconut green curry, papaya salad, lime, grapefruit	22

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