



TO START

POZOLE	10
pork, avocado, radish, cabbage, oregano, pickled red onion, crispy strips	
CHISTORRA Y PATATAS BRAVAS	23
basque-style kabanos, twice fried potatoes, aleppo pepper, parmesan, chili aioli	
CRISPY BRUSSELS	14
hazelnuts, black garlic molasses, pickled fresno, shallots, mustard aioli (gf, v, n)	
WOOD-FIRED OYSTERS 🔥	24
6 oysters, morita butter, toast, charred lemon, scallion (sh)	
STICKY DUCK WINGS 🔥	20
salsa macha, pickled ginger, scallions, lime, toast, honeycomb (n)	
CAULIFLOWER STEAK 🔥	21
tikka masala, pickled golden raisins, lime, pepitas crunch (gf, v, n)	
GRILLED OCTOPUS 🔥	29
preserved pepper, 'nduja vinaigrette, crispy potato (gf)	
BAR HARBOR MUSSELS	25
fire-roasted tomato pimento broth, chorizo, charred lemon, toast (sh)	
CHICKEN FRIED LOBSTER	28
banana pepper, spicy ranch, lemon (sh)	
TUNA CEVICHE	21
charred citrus, serrano, shaved red onion, pomegranate, ponzu (gf)	

SALADS

add grilled: chicken 9 | shrimp 16 | steak 21

ROASTED BEETS	18
roasted beets, citrus, tokyo turnip, bitter greens, brown butter ricotta, candy sunflower seed (v)	
LITTLE GEMS	18
pistachio butter, shaved yellow squash, radish, cucumber, snap peas, fried lemon, preserved lemon vinaigrette, herbs (gf, n, vg)	
WEDGE	17
cello iceberg lettuce, crispy shallot, bacon steak, tomato, point Reyes blue cheese, chive, buttermilk dressing (gf)	

BUILT TO SHARE



**BUILD YOUR OWN GRILLED
RED FISH TACOS | 48**
arbol salsa, guacamole, coleslaw, tortillas

HOUSE SPECIALTIES

ROASTED AMISH CHICKEN	34
rosemary & maple glaze, potato, roasted turnip, carrot, rosemary jus (gf)	
RIGATONI	24
vodka sauce, pecorino, cherry tomato, basil, calabrian bread crumbs (v) add: sausage 6	
RABBIT PAPPARDELLE	29
grana padano, rabbit jus, fine herbs	
CAVATELLI	26
pork ragù, pecorino, salsiccia italiana	
COCONUT CURRY	26
basmati rice, seasonal vegetables, cashews, coconut, pickled raisins (vg, n) add grilled: chicken 9 shrimp 16 steak 21	
SEAFOOD CHOWDER	32
mussels, prawns, smoked salmon, potatoes, carrots, tarragon cream, leeks, toast	
LAMB SHANK	36
goat cheese polenta, lamb jus, pomegranate relish (gf)	

STEAKS & CHOPS 🔥

sauces: green peppercorn 4 | horseradish cream 3

8oz FILET	57
broccolini, herb butter, bordelaise (gf)	
WOOD-GRILLED PORK CHOP	39
apple butter, spiced pumpkin seed, butternut grits, turnip hash	
NORDIC-STYLE ELK RACK	42
lingonberry-aquavit demi, buttered new potatoes & pearl onion, charred cabbage	

PERFECT ADDITIONS

TWICE FRIED POTATOES	11	CRISPY FRENCH FRIES	10	FOCACCIA BREAD	13
garlic aioli, chives (v, gf)		malt vinegar, ketchup (v, gf)		garlic oil, butter	
GRILLED CARROTS 🔥	13	MAC N' CHEESE	14	ROYAL TRUMPET MUSHROOMS	12
turmeric yogurt, grilled lemon, black garlic, sunflower pepita crunch		aged cheddar, braised bacon, scallions		feta, salsa macha, truffle honey (gf, v, n)	

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (SH) SHELLFISH · (T) COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.
20% GRATUITY WILL AUTOMATICALLY BE APPLIED TO PARTIES OF 7 OR MORE