

# Lunch

MARINATED OLIVES | 7

PICKLED VEG | 7

FRENCH FRIES | 7

JAMON IBERICO & PEPPERS | 8

DUNGENESS CRAB PIQUILLOS | 18

CHEESE & CHARCUTERIE quince, shed trail mix, thyme cracker | 27

STEAK TARTARE fermented chili nuoc cham, caper, egg yolk, grilled sourdough | 23

SMOKED SALMON MOUSSE fermented cucumber, ikura, house potato chips | 16

ECOLIBRIUM FARM LETTUCES dates, oregon bleu, maple, sherry | 17

CAESAR baby romaine, grana padano, bottarga, kelp crumb, foccacia | 19 + grilled salmon | 16

POTATO GNOCCHI cacio e pepe, lemon thyme, pecorino, oyster mushroom, swiss chard | 24

SEARED TUNA NICOISE olives, haricot verts, egg mousse, tomato confit, tonnato | 28

CARROTS coriander labneh, farro, cashew dukkah , fermented garlic fig vinaigrette | 19

6 OZ DRY-AGED WAGYU BURGER double american cheese, caramelized onions, smokey somm sauce, lettuce, brioche, fries | 25

STEAK FRITES american wagyu beef bavette, chimichurri, black garlic demi glaze, watercress | 34

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## Pizzette

MARGHERITA | 20

PEPPERONI, HOT HONEY, PEPPERS, MOZZ | 24

FIG, BURRATA, PISTACHIO, MORTEDELLA | 25

MUSHROOM, TRUFFLE CHEESE FONDUTA | 23

*Thank you for joining us for our soft opening! You're part of our first chapter. Your feedback helps us fine-tune every detail, and we can't wait to welcome you back...Next time, even better.*

*A small 3% surcharge helps us retain a very talented culinary team, which brings your dining experience to life. 100 % of it goes directly to our hourly kitchen team members. A 20% gratuity is added to parties of six or more.*

*\*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.*