



## SIDES & APPETIZERS

Honey Harrisa Carrots, 14  
Whipped Feta, Salsa Verde, Fried  
Chickpeas

Beet Salad, 15  
Pumpkin seed tahini, Whipped goat cheese,  
Za'atar, Toasted pepitas, Mint

Seafood Soup, 13  
Cod, White Wine, Tomato, Herbs

Frites, 9  
Sea salt, Garlic aioli

Chicken Wings, 20  
Dry Spice, Buffalo, Ranch

Beef Tartare, 20  
Shallot, Truffle, Chive,  
Parmesan, Toast

Oysters  
1/\$4    6/\$20    12/\$36    18/\$50



## ENTREES

Smoked Arctic Char Grain Salad, 25  
Hummus, Lentils, Pearl Barley, Quinoa, Pistachio,  
Sauce Vierge

Tuna Poke, 25  
Sushi rice, Edamame, Cucumber, Carrot, Sesame Lime  
dressing

Mussels and Frites, 20  
Beer, Cream, Shallot, Garlic

Bacon Cheese Burger, 24  
House Smoked Bacon, Merchant Sauce, White  
Cheddar, Pickles, Caramelized Onions, Choice of  
Side

Beef Shortrib Grilled Cheese, 24  
Cheddar, Caramelized Onions, Choice of Side



## PASTA

Vegan Mushroom Pappardelle, 22  
Shallot, Garlic, Nutritional Yeast

Beef Ragu Rigatoni, 24  
Beef, Tomato, Mirepoix, Parmesan

Cassarecce Alla Norcina, 24  
Garlic Sausage, Shallot, Cream,  
Mushrooms, Parmesan, Truffle

Cacio e Pepe Spaghetti, 22  
Shallot, Garlic, Parmesan, Black Pepper



## DESSERTS

Carob Brownie, 11  
Coffee Fudge Sauce, Almonds, Carob Ice  
Cream

Vanilla Crème Brûlée, 10

Fresh Madeleines, 9  
Tetley Custard