

FROM THE OVEN

OLIVES - Luques, Castelvetro, oil cured 7

FAVA BEANS - Sea salt & olive oil 8

CRAB THERMIDOR - Grilled bread 15

SPICY MEATBALLS - Tomato, Parmesan 10

EGG - Croque, gruyère, bechamel, ham 11

FLATBREADS

FIOR DI LATTE - Tomato, oregano 9

GOAT - Slow roasted shoulder, goat cheese, chili & sesame sauce, red onions, cilantro 11

OLIVE - Taggiasche, ricotta, broccoli, chile 12

SAUSAGE - Andouille, pickled artichoke 13

SAGE - Truffle cheese, fontina, mushrooms 11

CHEF'S CHOICE 12

PLATES

OYSTERS - Half dozen

Kumamoto 18 | Malpeque 15

HEAD CHEESE - Crispy with piccalilli 8

CHARCUTERIE - Smoked pork, truffle chicken liver, andouille, house bread 16

HAM - Benton's ham, Lomito of Pata Negra, Prosciutto Rossa 17

BEEF TENDON - Red braise, mushrooms, mustard fruit, broccoli 9

CHEESE PLATE -

3 cheese 14 | 5 cheese 20

Hooligan - cow, raw, washed, creamy, soft

Barely Buzzed - cow, coffee rubbed, hard

Marisa - sheep, cave aged, pasteurized, hard

Colorouge - cow, washed, buttery, soft

Rondo - cow-goat, pasteurized, soft

Smokey Blue - cow, hazelnut smoked, creamy

Our menu changes based on the freshest ingredients.

bar bites