

Dinner

5PM-9PM

Antipasto

Olives

za'atar & herb lavash

14

Charcuterie

whole grain mustard, Mama Lil's peppers, za'atar & herb lavash

18

Cheeses

date jam, pickled red onions, candied pepitas, za'atar & herb lavash

20

Sardines in Olive Oil

pickled red onions, old bay, za'atar & herb lavash

14

Small Plates

Clams

white wine, butter, chorizo, grape tomato, cilantro, grilled baguette

28

Oysters *

champagne mignonette or cocktail sauce and horseradish

3 each / 34 dozen

Calamari

panko dredge, miso aioli, nuoc cham, shishito peppers, furikake

18

Classic Crab & Artichoke Dip

toasted baguette, smoked paprika

16

Burrata

peach vinaigrette, torn basil, compressed apple, toasted pistachio, grilled baguette

16

Peel & Eat Shrimp

18 half pound / 28 full pound

Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette

13

French Onion Soup

9

Mixed Green Salad or Caesar Salad

9

add grilled chicken + 8 add pan seared salmon + 15
add grilled steak + 15

Creamy Parsnip Soup

tarragon oil, candied pepitas, chive

9

Buffalo Wings

medium or hot, celery, blue cheese

14

Pizzas

Classic Pepperoni

pepperoni, mozzarella, marinara

18

Supreme

sausage, pepperoni, peppers, onion, mushrooms, black olives, marinara

19

Margherita

fresh mozzarella, tomato, basil, olive oil

18

Wild Mushroom

fresh mozzarella, garlic, truffle oil

22

add sausage +2

Cheese

mozzarella, marinara

16

Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey balsamic reduction

19

parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

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5PM-9PM

Entrees

Grilled Ribeye *

USDA prime, roasted head of garlic, blistered golden beet, red onion, grilled oyster mushroom, basil, saba
52

Grilled Filet *

mashed potato, roasted broccolini, guajillo demiglace, micro greens
48

Flank Steak Frites *

house made Worcestershire, fries
22

Local KOP Ranch Beef Burger *

brie, tomato-bacon jam, crispy onions, arugula, fries
20

Grilled Bone In Pork Chop *

achiote marinade, stone ground mustard fingerlings, Moroccan roasted carrot puree, mustard green pesto
32

Seared Salmon *

chorizo, cannellini beans, purple cabbage, avocado salsa verde, achiote vinaigrette
34

Sable Fish

lemongrass coconut broth, soy bacon lardons, black kale, pickled ginger, delicata squash, miso glaze, basil oil
38

Duck Confit Fettucine

duck confit, marinated tomato, white wine, butter, mizithra cheese
25

Vegan Tostada

oyster mushrooms, cannellini beans, purple cabbage, avocado salsa verde,
achiote vinaigrette, pickled fresnos, corn tortilla
26

Sides

broccolini

6

blistered shishito peppers, miso aioli

9

blistered golden beet, furikake

9

mashed potatoes

5

french fries

5

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