

Antipasto

Small Plates

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

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 watermelon, pistachio, olive oil, 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

Green Curry Soup

cashew crema, pickled fresno, crushed peanut

9

Buffalo Wings

medium or hot, celery, blue cheese

14

Classic Pepperoni

pepperoni, mozzarella, marinara

18
Supreme

sausage, pepperoni, peppers, onion,

mushrooms,

black olives, marinara

19

Margherita

fresh mozzarella, tomato, basil, olive oil

18

Cheese

mozzarella, marinara 16

Wild Mushroom

fresh mozzarella, garlic, truffle oil 22

add sausage +2

Caramelized Onion and Goat

Cheese

mozzarella, arugula, and honey balsamic reduction

add sausage +2

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



Grilled Ribeve *

roasted head of garlic, blistered grape tomato, grilled oyster mushroom, basil, saba

Grilled Filet *

mashed potato, grilled asparagus, chimichurri

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 *

roasted cauliflower, coconut harissa sauce, red onion, mint, apricot chutney, cashews

Seared Salmon *

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

Seared Halibut*

basmati pilaf, tomato chutney, achaar, plantain tostone, sliced almond, mustard oil 38

Fettucine

shrimp, white wine, white anchovy butter, grape tomato, breadcrumbs, basil oil 25

Vegan Tostada

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

asparagus

blistered shishito peppers, miso aioli 7

mashed potatoes 5 french fries