

STATIONAIRY

For The Table

House made Bread
whipped butter, sea salt
5

Chicken Liver Mousse
classic accoutrements, toast
9

Meatballs
chorizo sauce, calabrian chili,
breadcrumbs, aged manchego
11

Drunken Wild Mussels
lardons, garlic, shallot, PBR, red
potato
17

Whipped Sheep's Milk Cheese
fermented honey, pistachio, grilled
bread
12

Alabama Smoked Fish Dip
free range egg, capers, herbs,
duke's mayo, baguette
13

FIRST COME FIRST SERVE

*Available Friday & Saturday 5PM
to 9PM*

*Ask server for item and daily
preparation MKT price*

Greens and More

Curried Carrot Soup
creme fraiche and mint
13

Petite Spring Greens
pickled onion, manchego, pine
nuts, herbs, golden raisin, cabernet
vinaigrette
12

Beet Salad
poached pear, goat cheese, fennel,
banyuls vinaigrette
14

Baby Gem Caesar
brioche croutons, anchovy,
parmesan
12

Honolulu Fish Co. Tuna Tartar*
radish, cucumber, sesame, shoyu
21

Poached Oishii Shrimp*
cocktail sauce
18

Land and Sea

Pan Seared Farro Island Salmon*
salmon roe, polenta cake, broccolini,
saffron sauce
32

Allen Brothers Prime NY Strip *
duck fat potatoes, cioppolini onions,
sauce bordelaise
42

48 Hour Brined Chicken
peas, swiss chard, charred lemon,
garlic confit, oregano
28

Seared Scallops*
squash puree, pine nut tabbouleh
34

Braised Lamb*
piquillo pepper stew, white beans,
lemon gremolata
31

Pasta Aglio e olio
bucatini, chili flake, garlic, parmesan
28

SIDES

Fried Brussel Sprouts
spicy Chinese honey mustard, cotija
cheese
10

Shoestring Fries
sea salt, herbs, parmesan, aioli
9

Glazed Vegetables
honey butter
9