

start

caesar 12

romaine, focaccia croutons,
parmesan, roasted garlic dressing
nf

watermelon 14

salsa macha, arugula salsa verde, cotija, basil
v, gf

sticky root beer ribs 18

crushed peanuts, thai basil

tofu banchan 14

pan roasted tofu and eggplant,
blackberry gochujang bbq sauce,
sesame pickled cucumbers
vg, gf, v, nf

szechuan beef 15

grass fed Ohio beef, broccolini, cashew,
chili oil, puffed rice

crab cakes 24

piperade emulsion, bacon-lemon gremolata,
pickled serrano chilis
nf

****Parties of 6+ require one
check and include a
gratuity of 20%**

*consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk of
foodborne illness

share

mussels 18

white wine coconut broth, kimchi butter, mint,
grilled baguette
nf

cheese & charcuterie 25

rotating selection of cheese, cured meat, pâté,
sweet and savory bites, focaccia crisps

korean garlic bread 13

cream cheese filling, garlic butter, parmesan
v, nf
crab 10 / kimchi 5 / loaded 12

shishito peppers 13

miso vinaigrette, cotija cheese, hot chili nuts
v, gf

salmon tartare* 19

raw sushi grade salmon, pickle, horseradish
cream, whole grain mustard dressing,
trout roe, limpa rye crisps
nf

aloo masala 13

spiced potato and chickpeas, tamarind date
chutney, fermented serrano naan
v, nf

Crafted by
Executive Chef Jonathan Olson
and our Culinary Team

main

wild salmon 31

sweet corn and okra succotash, bulgur,
pickled heirloom tomatoes, cilantro oil
nf

ricotta gnudi 24

burrata, organic mushroom, asparagus,
vierge sauce, fennel pollen, capers
v, nf

prime burger* 22

ribeye marmalade, white cheddar, onion,
house pickle, brioche bun
nf

three cup chicken 28

chili-sesame chicken thighs, shiitake,
fried popcorn rice
gf, nf

coriander crusted tuna* 34

seared rare ahi tuna, green tea soba noodles,
green papaya slaw, lime vinaigrette
nf

butcher cut* market

charred corn panzanella, zhug
nf

v - vegetarian
gf - gluten free
vg - vegan
nf - nut free