

# start

## caesar 13

romaine, focaccia croutons,  
parmesan, roasted garlic dressing  
nf

## mixed greens 14

strawberries, barley, asparagus, goat cheese,  
pea tendrils, candied walnuts,  
rhubarb vinaigrette  
v, gf

## octopus sope 16

grilled octopus, braised pinto beans, chorizo,  
vegetable escabeche, avocado crema  
nf, gf

## crab & asparagus salad 18

lump crab, pickled pepper, avocado gribiche,  
cured duck egg yolk  
nf, gf

## grilled mushroom tartine 15

focaccia, cashew mushroom duxelles,  
herb salad, Swainway Farm organic mushrooms  
vg

## salmon tartare\* 19

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

# 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 buns (4) 15

challah buns, cream cheese filling,  
kimchi garlic butter, parmesan  
v, nf  
add crab - 10

## aloo masala 13

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

## kimchi chicken kofta 20

ground chicken skewers, dill-apple yogurt,  
red grapes, grilled flatbread  
nf

# main

## butcher's table\* mrkt\*

14oz prime strip or 14oz bone in pork chop  
crispy fingerling potatoes, charred broccolini,  
chimichurri  
nf, gf

## scottish salmon 31

warm barley salad, arugula-walnut pesto,  
fava beans, pickled ramps

## ricotta gnudi 21

burrata, blistered tomato, wilted spinach,  
asparagus cream, ricotta salata  
v, nf

## jeow bong pork & crab 31

spicy jeow bong chili paste, roasted pork collar,  
lump crab sticky rice, roasted maitake,  
salted cabbage, spicy peppers  
gf, nf

## shrimp & grits 26

heirloom grits, sauteed shrimp in nayarit sauce,  
spring onion, queso fresco, cilantro  
nf

## grass fed burger\* 23

Ohio brisket blend, havarti cheese, peperonata,  
arugula, smoked garlic aioli,  
sesame semolina bun  
nf

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

**\*\*Parties of 6 or more may require one check and will include a gratuity of 20%\*\***

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