

APPETIZERS

SOUP OF THE DAY — \$7

BEET & APPLE SALAD — \$9

roasted beets, mixed greens, curry vinaigrette,
apples, feta cheese, candied walnuts

CAESAR SALAD — \$9

quartered romaine, house smoked croutons,
pancetta, parmesan, house dressing

GREEN CURRY MUSSELS — \$24

new zealand green lip mussels, thai green curry
coconut broth, grilled crostinis

SCOTCH EGG* — \$13

sage sausage wrapped soft boiled egg, turtle lake
refuge pea shoots, chipotle aioli

BURRATA — \$16

strawberries, fennel, marcona almonds, mint,
balsamic glaze, crostini

HONEY-SAMBAL LOLLIPOPS — \$17

lemongrass & ginger marinated redbird 'lollipop'
chicken drumettes, honey sambal sauce, green
curry & coconut crème fraiche

KFC (KOREAN FRIED CAULIFLOWER) — \$15

tempura battered cauliflower, spicy ssamjang
glaze, pickled carrot slaw, korean chile flakes,
sesame seeds

ROASTED BONE MARROW — \$16

canoe cut beef bone, bacon shallot jam, maldon sea
salt, micro-cilantro, reduced balsamic vinegar,
toasted baguette

BUY A ROUND FOR THE KITCHEN - \$5

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

A 3% Hospitality Surcharge will be included on your check. This helps us provide a livable wage
to our staff. If you would like to have this removed, please let us know and
we will happily accommodate. Tips and Gratuities are shared between all members of the staff.

CHARCUTERIE

SAN DANIELE PROSCIUTTO

A delicate 365 day aged Italian pork with a characteristic fragrance

PISTACHIO MORTADELLA

A fine mince sausage studded with peppercorns and pistachios hailing from the Emilia-Romagna region of Northern Italy.

COPPA

Delicately spiced, dry cured pork collar with a slightly smoky flavor

JUNIPER SALAMI

Winner of the 2018 Charcuterie Masters, noted for its floral tones and spicy flavors from the Calabrian chiles

SORIA DE CHORIZO

A unique Spanish Chorizo that is made with seasoned hand-diced chunks of lean pork loin

FROMAGE

HATCH GREEN CHILE GOUDA

Buttery, creamy, and smooth with a distinctive and fiery kick. Imported from Holland

MIMOLETTE

A deep-orange, semi-hard cheese hailing from Lille, France which gets its distinct flavor from the mites that inoculate its rind.

BUCHERON

A complex aged goat cheese from the Loire valley of France, named for its resemblance to a snow covered log

PORT WINE DERBY

Smooth, creamy derby cheese marbled with a port wine infusion imported from the United Kingdom

BLEU D'Auvergne

A creamy and buttery cow milk blue cheese named for its place of origin in the Auvergne region of south-central France

TALEGGIO

Sweet taste with buttery and very aromatic flavors. Thin and soft rind with a pinkish color due to weekly brushings of salt

ONE FOR \$7 , THREE FOR \$21, OR FIVE FOR \$35

ENTRÉES

NEW YORK STRIP*

grilled 10 oz. n.y. strip, romesco sauce, salted fingerling potatoes,
roasted asparagus \$47

DUCK CONFIT RISOTTO

shiitake mushrooms, shaved parmesan, crispy artichoke hearts
\$24

PAN FRIED RAINBOW TROUT

grilled asparagus, sauce gribiche, yukon potatoes, crispy leeks
\$32

STEAK FRITES

8 oz certified angus beef sirloin, duck fat fries, herb compound
butter, asparagus, roasted garlic aioli \$42

SKUNA BAY SALMON*

gochugaru glaze, coconut risotto cake, cilantro puree, pickled
english cucumber, chile threads, micro cilantro \$30

LUMACHE

pork sugo, calabrian chili, whipped ricotta, basil \$24

EL MORO BURGER*

certified angus beef, pecan smoked bacon, white cheddar,
heirloom tomato, house pickle, black sesame pillow bun, fries
\$20

LAMB BURGER*

house lamb patty, rosemary crème fraîche, feta, roasted beet,
black sesame pillow bun, fries \$20

CHICKEN SANDWICH

grilled chicken breast, smoked tomato aioli, bacon, swiss,
arugula, black sesame pillow bun, fries \$20

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