

APPETIZERS

SOUP OF THE DAY — \$7

CAESAR SALAD — \$8

kale, breadcrumbs, anchovy, lemon, parmesan

– Add Marinated Anchovies \$2 –

BEET & APPLE SALAD — \$9

mixed greens, curry vinaigrette, feta cheese,
candied walnuts

BURRATA — \$16

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

KFC (KOREAN FRIED CAULIFLOWER) — \$15

spicy ssamjang glaze, pickled carrot slaw, sesame
seeds

SCOTCH EGG* — \$13

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

ROASTED BONE MARROW — \$16

bacon shallot jam, micro-cilantro, balsamic glaze,
toasted baguette

HONEY-SAMBAL LOLLIPOPS — \$17

marinated chicken drumettes, green curry &
coconut crème fraiche

GREEN CURRY MUSSELS — \$24

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

GRILLED OCTOPUS — \$25

nduja vinaigrette, crispy yukons, aioli, chive

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

GARROTXA

Catalonian cave aged, semisoft goat cheese.

POINT REYES ORIGINAL BLUE

A raw milk bleu cheese from Northern California with strong nutty notes.

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

ENTRÉES

LUMACHE

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

Risi E Bisi

english pea risotto, Leafcutter Farms trumpet mushroom, mint, pancetta \$26

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 thread, micro cilantro \$30

NEW YORK STRIP*

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

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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