

APPETIZERS

SOUP OF THE DAY

\$7

WHIPPED RICOTTA

chili garlic crunch, basil, focaccia crisps – \$11

KALE CAESAR SALAD

breadcrumbs, anchovy, lemon, parmesan – \$8
– add marinated anchovies \$2 - add grilled chicken \$6 –

LITTLE GEM SALAD

avocado, radish, carrot, green goddess dressing,
crispy quinoa, fines herb – \$10
– add poached shrimp \$9 - add grilled salmon \$16 –

BURRATA

palisade peaches, cherry tomatoes, basil, marcona
almonds, strawberry gatrique, crostini – \$18

KFC (KOREAN FRIED CAULIFLOWER)

spicy ssamjang glaze, pickled carrot slaw, sesame
seeds – \$15

ROASTED BONE MARROW

bacon shallot jam, micro-cilantro, balsamic glaze,
crostini – \$16

HONEY SAMBAL LOLLIPOPS

marinated chicken drumettes, green curry &
coconut crème fraiche – \$17

GREEN CURRY MUSSELS

new zealand green lip mussels, thai green curry,
crostini – \$24

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

CORN RISOTTO

olathe sweet corn, confit tomatoes, pecorino romano, black pepper \$22

+ add leafcutter farms oyster mushroom \$7 + add shrimp \$9 +

PORK SUGO

house extruded lumache pasta, calabrian chili, whipped ricotta, basil \$24

GRILLED OCTOPUS

nduja vinaigrette, crispy yukons, frisee, aioli, chive \$25

PAN FRIED RAINBOW TROUT

haricots verts, sauce gribiche, yukon potatoes, crispy leeks \$32

SKUNA BAY SALMON*

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

STEAK FRITES*

8 oz certified angus beef bavette, duck fat fries, maitre'd butter, arugula salad, roasted garlic aioli \$44

NEW YORK STRIP*

10 oz certified angus beef n.y. strip, salsa verde, crispy yukons, spring onion, garlic \$48

EL MORO BURGER*

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

+ sub side salad \$3 + sub grilled broccolini \$3 +

CHICKEN CLUB

grilled chicken breast, smoked tomato aioli, bacon, avocado, swiss, arugula, texas toast, fries \$20

+ sub side salad \$3 + sub grilled broccolini \$3 +

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