

# APPETIZERS

## RIBOLLITA 7

tuscan white bean and kale soup, focaccia croutons

## KALE CAESAR SALAD 8

breadcrumbs, anchovy, lemon zest, parmesan

– add marinated anchovies upon request –

## BABY SPINACH 10

kubocha squash, apple, chevre, red chile pecans,  
apple cider vinaigrette

– add grilled chicken 7 ~ add seared salmon 16 –

## PATATAS BRAVAS 11

crispy fried yukons, chipotle aioli, queso cotija,  
scallions

## BURRATA 18

marinated beets, pistachio pesto, grapefruit, sage,  
crostini

## KFC (KOREAN FRIED CAULIFLOWER) 15

spicy ssamjang glaze, pickled carrot slaw, sesame  
seeds

## ROASTED BONE MARROW 16

bacon shallot jam, micro-cilantro, balsamic glaze,  
crostini

## HONEY SAMBAL LOLLIPOPS 17

marinated chicken drumettes, green curry &  
coconut crème fraiche

## GREEN CURRY MUSSELS 24

PEI mussels, thai coconut curry, chilies, lime,  
crostini

## CHARCUTERIE BOARD 21 SM/30 LG

chef selection of cured meats, artisanal cheeses,  
and seasonal accouterment

## 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.

# ENTRÉES

## **RISOTTO ALLA ZUCCA** 22

butternut squash, pecorino romano, fried sage, pepitas  
~ add shrimp \$9 ~ add leafcutter farms oyster mushroom \$7 ~

## **PORK SUGO** 24

house extruded lumache pasta, calabrian chili, whipped ricotta, basil

## **SPICY SHRIMP TAGLIATELLE** 26

gochujang, cherry tomatoes, cream, scallion, garlicky breadcrumbs

## **RAINBOW TROUT AMONDINE** 34

celeriac puree, broccolini, brown butter, almonds, lemon, caper

## **SALMON AUX LENTILLES\*** 35

seared wild salmon, beluga lentils, root vegetable matignon, dashi  
beurre blanc

## **DUROC PORK "RIBEYE"\*** 36

ancho rubbed pork chop, guajillo puree, colorado quinoa, roasted  
carrots, salsa macha  
~ vegan cauliflower 'steak' option \$23 ~

## **STEAK FRITES\*** 44

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

## **EL MORO BURGER\*** 20

house ground brisket blend patty, miso fancy sauce, pecan smoked  
bacon, white cheddar, red onion, house pickle, sesame pillow bun, fries  
~ sub side salad \$3 ~ sub grilled broccolini \$3 ~

## **CHICKEN CAESAR SANDO** 20

grilled chicken breast, focaccia, mozzarella, chopped kale caesar, parm,  
pepperoncini  
~ sub side salad \$3 ~ sub grilled broccolini \$3 ~

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