

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 fraîche

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.

APPETIZERS

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 ~

ENTRÉES