

SPRING

SMALL

RAW OYSTERS	hibiscus mignonette / lemon / horseradish	4/pc
CHAR GRILLED OYSTERS	roasted garlic / herb butter / shallot	14
SEARED TUNA	sesame crust / togarashi-poke sauce	16
SPICY SHRIMP	coconut milk / fresno chili	16
MUSSELS	white wine / fennel / garlic / toast	22
FILET MIGNON TARTAR	pretzel / roasted garlic dijon / sunny side quail egg	16
ROASTED FLATBREAD	goat cheese / pesto / cherry tomato / pecorino	12
ARTICHOKE FRITTERS	garlic aioli / lemon	11
THE GIANT MEATBALL	chimichurri / pepper relish / cast iron	13
SLOW COOKED OCTOPUS	romesco / lemon gelée / olive / fingerling potatoes	16
VEAL DUMPLINGS	charred onion broth / crème fraîche / chive / fresno chili	12
BONE MARROW	pickled shallot / pepper relish / local bread	14

**shot of whiskey from the marrow bone 3.*

BOWL & GREEN

WHITE ASPARAGUS SOUP	leek / yukon golds / pickled asparagus	11
BABY GEMS	candied kumquat / midnight moon / pistachio	10
CAFFEINATED BEETS	goat cheese / hazelnuts / arugula / coffee	10
STRAWBERRY FIELDS	chicory / local strawberries / mint / pine nut / point Reyes blue	12
CAESAR	focaccia / pecorino / white anchovy / charred lemon	14

COMPOSED

HOUSE-MADE TAGLIATELLE	fiddlehead fern / blistered tomato / pecorino	24
BRASSICAS	cauliflower / romanesco / brussels sprout leaves / brown butter broth	18
LEMONGRASS GLAZED HALIBUT	white soy / rice wine / bok choy / mushroom	31
SEARED SCALLOP	spring pea risotto / white wine / pea tendril	28
SALMON	corn & fava bean succotash / citrus gremolata	32
ROAST CHICKEN	pan jus / thumbelina carrot / shallot gold	26
PETIT FILET	asparagus / compound butter / fingerling potatoes / caramelized leek	32
FLAT IRON	roasted mushroom / salsify / horseradish	38
BONE-IN PORK CHOP	polenta cake / rhubarb BBQ sauce / local beer brine	34

SIDES

SALT ROASTED CARROTS	radish sprouts	10
SNAP PEAS	mint / lemon / shallot	10
FINGERLING POTATOES	garlic / EVOO / herb pistou	10

We proudly partner with and support local San Diego farmers featuring products from Coastal Roots Farm, Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread.

All vegetables come from our hearth oven to preserve their natural flavor.

Please alert your server of any allergies.

Split plate charge \$5 for composed dishes.