

**the tap**

gl/500ml

**GRÜNER VELTLINER** **8 / 20**  
 stefan pratsch, niederösterreich-austria, 2015

**“ROSÉ EL SOLA D’EN POL”** **9**  
 garnatxa negra-syrah rosé, xavier clua,  
 terra alta-catalonia, 2018

**MALBEC** **8.50 / 21**  
 domaine bousquet, “reserve”, argentina, 2016

**“PATELIN DE TABLAS ROUGE”** **9.50 / 23**  
 red rhone varietal blend, tablas creek vineyard,  
 paso robles, 2017

**NO. COAST “SCRIMSHAW” PILSNER STYLE** **6**

**FACTION BREWING CO. “SUMMER” IPA** **6**

**crostini**

**AHI TUNA CONFIT** **5 / ea**  
 white bean puree, piquillo pepper, celery,  
 pickled shallots, salsa verde

**PROSCIUTTO & GRILLED ASPARAGUS** **5 / ea**  
 herbed goat cheese, pea shoots, maldon salt,  
 extra virgin olive oil

**APRICOT & D’STEFANO BURRATA** **5 / ea**  
 basil, toasted almonds, saba

**DUCK LIVER PÂTÉ** **5 / ea**  
 brandied cherries, chives, sea salt

**salads**

**SEARED AHI TUNA SALAD** **15**  
 mixed greens, yellow wax & blue lake beans, fennel, avocado,  
 corn-sweet pepper relish, calabrian chile vinaigrette

**POACHED EGG & BACON SALAD** **13**  
 romaine lettuce, frisée, couscous, radish, scallion,  
 white truffle oil vinaigrette

**WILD ARUGULA SALAD** **9**  
 comice pears, point Reyes blue cheese, candied pecans,  
 watermelon radish, pear vinaigrette

**soup**

**POTATO-BACON SOUP** **9**  
 crème fraîche, chives

**smaller bites**

**BEEF TENDERLOIN TARTARE** **14**  
 shallot, cornichon, worcestershire-tabasco vinaigrette,  
 parmesan crisp

**SALT COD BRANDADE** **12**  
 whipped yukon gold potatoes, crème fraîche,  
 breadcrumbs, chives, toasted la farine baguette

**ASPARAGUS, PEA & MOZZARELLA ARANCINI** **10**  
 pea shoots, lemon-saffron aioli

**bigger bites**

**SEMOLINA CRUSTED DOVER SOLE** **20**  
 creamed corn, roasted red pepper puree, spinach,  
 padron peppers, squeeze lemon

**FRIED CHICKEN CUTLET** **19**  
 whipped potatoes, asparagus, pearl onion, garlic,  
 piquillo peppers, thyme-marsala cream sauce

**LINGUINE & CLAMS** **20**  
 fennel sausage, fresno chiles, crème fraîche,  
 lemon juice, spring onions

**BALLS & POLENTA** **15**  
 niman ranch beef-pork meatballs, parmesan polenta

**FRIED ROCK COD & WARM POTATO SALAD** **14**  
 southie slaw, fried garlic-chili mayo

**sweets**

**ALMOND CHOCOLATE TORTE** **7**  
 sour cherry compote, vanilla whipped cream

**THE ICE CREAM SANDWICH** **7**  
 strawberry-rhubarb ice cream between  
 two snickerdoodle cookies

**DULCE DE TRES LECHES CAKE** **6**  
 blueberry compote, dulce de leche frosting