

SMALLS

Olives	14	Charcuterie & Cheese	26
<i>California bay leaf, red peppercorns, citrus supremes</i>		<i>Duck prosciutto, domestic serrano ham, chorizo iberico, spanish cheeses</i>	
Pickles	13	Tostada	22
<i>Turnip, radish, red onion, celery root, carrot & beet</i>		<i>Ceviche style red snapper, chile morita aioli, chiltepin pepper, serrano, red onion, avocado, cilantro</i>	
Laffa & Tahini	16	Tuna Carpaccio	26
<i>Whipped tahini, pistou, roasted pine nuts, aleppo pepper & cress</i>		<i>Citrus amino vinaigrette, smoked chili oil, gooseberry, sea beans, capers, avocado mousse</i>	
Conch Toast	22	Tartare	26
<i>Gorgonzola cheese, cilantro, san marzano tomato, avocado, onion, brioche toast</i>		<i>Steak, aged parmesan, chives, sourdough toast</i>	

A LITTLE MORE

Prawns	32	Little gem Salad	17
<i>Guajillo butter, lime, heirloom garlic toum</i>		<i>Ranch dressing, hibiscus pickled onion, mint, pecorino sardo</i>	
Zarzuela de Mariscos	36	Tomato Salad	16
<i>Scallop, Littleneck clam, mussel, fresh catch, bacon, tomato fennel broth, grilled sourdough</i>		<i>Heirloom & momotaro tomato, zamorano cheese, cultured mustard and olive vinaigrette, mustard frills</i>	
Grilled Vermillion	34	Gazpacho	18
<i>tomato jus, salmoriglio sauce, seasonal tomatoes, lemon, cucumber, bell pepper, red onion</i>		<i>Cured cucumber, pine nut butter, confit tomatoes, opal basil, marjoram, migas</i>	
NY Steak	54	Carrot	17
<i>16 oz steak served with charred cipollini onions, confit new potatoes, smoked béarnaise sauce</i>		<i>Chermoula, dill sumac yogurt, pomegranate molasses, picual olive oil</i>	
Peri peri Chicken	29	Sweet Potato	18
<i>Bone in leg and thy served with potato, cilantro crema, morita aioli, fresno chilli, shallot, herbs</i>		<i>Cashew cream, kafir leaf & fermented honey vinaigrette, serrano pepper, pickled golden raisin, black lime, cilantro</i>	
Bomba Rice	24	Broccolini	16
<i>A la tumbada, sepia fumet, mojo verde aioli, sofrito, salmon roe</i>		<i>Frantoio olive oil, pine nut, meyer lemon, c aper, pecorino romano & parmesano reggiano</i>	

SWEETS

Burnt Basque Cheesecake	14	Chocolate Ganache Cake	12
<i>Seasonal fruit sauce, picual olive oil</i>		<i>Seasonal fruit compote, thyme, zanzibar black pepper mascarpone</i>	
Brown Butter Chocolate Chip Cookie	6		



NA

PEACH ICED TEA	6
ROASTED CORN LEMONADE	6
SOFT DRINK	3

BEER

JAPANESE LAGER	9
<i>Harland</i>	
ORANGE WIT	9
<i>Insurgente</i>	
WEST COAST IPA	9
<i>South O "Just for Kicks"</i>	
AMBER	9
<i>Booze Brother's "Green Eyed Amber"</i>	

BUBBLES

CREMANT DE BOURGOGNE	15/53
<i>Victorine de Chastennay, Burgundy, FR</i>	
CHENIN BLANC sparkling	21/80
<i>Dom de la Taille, Loire, FR</i>	

WHITE

FINO SHERRY	10
<i>Barbadillo, Jerez-Xerez, ES</i>	
VINHO VERDE	14/53
<i>Aphros, Vinho Verde, PT</i>	
ALBARIÑO	16/60
<i>Lagar de Fornelos, Baixas, ES</i>	
CHARDONNAY	19/67
<i>Sandhi, Central Coast, US</i>	
VOUVRAY	15/57
<i>Florent Cosme, Loire, FR</i>	

COCKTAILS

CHARLOTTE BRONTE	15
<i>Junmai sake, raspberry blanc vermouth, cilantro oil</i>	
GEORGE ELIOTT	15
<i>Roasted corn and vanilla lemonade, Oloroso, nutmeg</i>	
JANE AUSTEN	15
<i>Aperitivo Di Vino Stellare, ginger, POG kombucha, tajin</i>	
ELIZABETH GASKELL	15
<i>Olive Vermouth, Fino Sherry, olives</i>	
EMA SAIKO	15
<i>Harland japanese lager, bone broth, clamato, furikake</i>	
MARY SHELLY	15
<i>Gentian Amaro, port, strawberry, lemon, Lambrusco</i>	
MISS HAVISHAM	15
<i>Lavender tea infused Lillet, juniper berry, lemon, bubbles</i>	
VESO SPRITZ	15
<i>White wine spritz with strawberry, hibiscus flower, moroccan bitter orange</i>	

ROSÉ

GRENACHE blend	14/53
<i>La Bernarde, Provence, FR</i>	
CHENIN, GRENACHE blend	17/60
<i>Las Jaras, CA, US</i>	

RED

GAMAY	16/61
<i>Dom des Marrans, Beaujolais, FR</i>	
PINOT NIOR	19/67
<i>Lioco, Mendocino, US</i>	
GRENACHE blend	17/59
<i>Venus la Universal, Catalunya, ES</i>	
TEMPRANILLIO	18/63
<i>Bodegas Áster, Ribera del Duero, ES</i>	