

SMALLS

Olives 14

California bay leaf, red peppercorns, citrus supremes

Pickles 9

Turnip, radish, red onion, celery root, carrot & beet

Laffa & Tahini 19

Whipped tahini, pistou, roasted pine nuts, aleppo pepper & cress

Conch Toast 18

Gorgonzola cheese, cilantro, san marzano tomato, avocado, onion, brioche toast

Meat & Cheese Plate 28

Duck prosciutto, domestic serrano ham, chorizo iberico, spanish cheeses

Tostada 22

Ceviche style red snapper, chile morita aioli, chiltepin pepper, serrano, red onion, avocado, cilantro

Tuna Carpaccio 26

Citrus amino vinaigrette, smoked chili oil, gooseberry, sea beans, capers, avocado mousse

Tartare 26

Steak, aged parmesan, chives, sourdough toast

A LITTLE MORE

Prawns 32

Guajillo butter, lime, heirloom garlic toum

Zarzuela de Mariscos 44

Scallop, Littleneck clam, mussel, fresh catch, bacon, tomato fennel broth, grilled sourdough

Grilled Vermillion MKT

tomato jus, salmoriglio sauce, seasonal tomatoes, lemon, cucumber, bell pepper, red onion

NY Steak 58

16 oz steak served with charred cipollini onions, confit new potatoes, smoked béarnaise sauce

Peri peri Chicken 35

Bone in leg and thigh served with potato, cilantro crema, morita aioli, fresno chilli, shallot, herbs

Little gem Salad 12

Ranch dressing, hibiscus pickled onion, mint, pecorino sardo

Tomato Salad 16

Heirloom & momotaro tomato, zamorano cheese, cultured mustard and olive vinaigrette, mustard frills

Gazpacho 18

Cured cucumber, pine nut butter, confit tomatoes, opal basil, marjoram, migas

Carrot 13

Chermoula, dill sumac yogurt, pomegranate molasses, picual olive oil

Sweet Potato 17

Cashew cream, kafir leaf & fermented honey vinaigrette, serrano pepper, pickled golden raisin, black lime, cilantro

Broccolini 16

Frantoio olive oil, pine nut, meyer lemon, caper, pecorino romano & parmesano reggiano

SWEETS

Burnt Basque Cheesecake 14

Seasonal fruit sauce, picual olive oil

Brown Butter Chocolate Chip Cookie 6

Chocolate Ganache Cake 16

Seasonal fruit compote, thyme, zanzibar black pepper mascarpone



NA

PEACH ICED TEA	6
ROASTED CORN LEMONADE	6
SOFT DRINK	3
LOOSE LEAF HOT TEA <i>Selections</i>	8
LIBRA COFFEE	6

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>	
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>	