

# DINNER

## SMALL PLATES

### FOCACCIA

served with aurelius olive oil + balsamic  
4

### THE SALAD

terramor farm greens + almonds  
+ radicchio + parmesan  
17

### STEELHEAD TROUT CRUDO

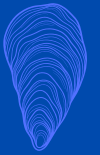
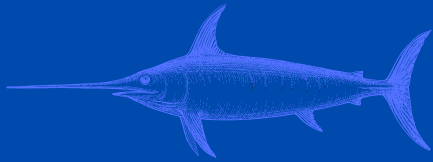
4-day dry aged loin served raw  
+ tomates provençales + roasted chilis + rice chips  
21

### SALT COD ACCRAS

crispy fritters served with house sauce  
16

### SWORDFISH CARBONARA

swordfish guanciale + carbonara + chili +  
house radish top spaghetti  
19



## BIG PLATES

### STEAK FRITES

flank steak + chimichurri + house fries  
32

### SWORDFISH BRATWURST

creamed corn + chimichurri + shishito peppers  
34

### WHOLE PIRI-PIRI SEA BASS FOR 2

served with farmer's ratatouille  
74



### OYSTERS BY THE DOZEN

raw shucked east coast oysters on the half shell +  
mignonette + our house chermoula  
42

# DESSERT

### DUO OF ECLAIRS

coffee cream + caramel fish scales  
lemon curd + marshmallow fluff + raspberry  
14

### THE PAVLOVA

coconut pastry cream + seasonal fruit  
12

## AFTER DINNER DRINKS

### MARTINI VELOUR

espresso + chai + coffee liquor  
+ plantation xaycama rum  
+ amaro lucano  
18

### AMAROS + SINGLE MALTS + DIGESTIFS

SEE SERVER

### ESPRESSO

4

### AMERICANO

4.25

