

Dinner

shareables.



STECCA BREAD 8

roasted garlic & cultured butter

CHEESE BOARD 18

3 local cheeses, seasonal pickles, mustard, olives, marcona almonds, stecca

TEMPURA SHISHITOS 10

coconut curry, roasted mushrooms

MUSSELS 14

saffron, smoked paprika, currants, herbs, crème fraîche, stecca bread

BRUSSELS SPROUTS 14

whipped ricotta, tomato jam, basil, spiced cashews

DUCK BREAST* 19

fall succotash, leek soubise, mission fig demi

CRISPY CHICKEN 13

hot honey, buttered rice grits, braised collards, benne seed

PORK BELLY 14.5

green romesco, purple polenta, roasted corn, cotija cheese, chipotle

VENISON STEW 17

pumpkin, ricotta gnocchi, pumpkin seeds, mushrooms

FLAT IRON STEAK* 17.5

crispy potatoes, chimichurri, aioli

CABBAGE PANCAKE 13

rock shrimp, spicy mayo, currant bbq, bonito, scallion

salads&raw.

STEAK TARTARE* 16

quail egg yolk, tarragon aioli, popped sorghum, stecca bread

YELLOWTAIL CRUDO* 17

apple & basil salad, spiced sorghum, charred citrus vinaigrette

BIBB LETTUCE 12

granny smith apples, rosemary & honey goat cheese, marcona almonds, aged sherry vinegar

proper plates.

12 oz NY STRIP STEAK* 52

USDA prime+, sweet potato gratin, sautéed kale, steak sauce

BONE-IN PORK MILANESE 37

potato & leek puree, gruyere mornay, giardiniera

ROASTED SWORDFISH 36

lemon-thyme risotto, parsnip cream, miso-pomegranate, pistachio

*items served raw or undercooked

"consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"