

CRUDO	19	BEEF TARTARE egg yolk jam, salt and pepper cracker	24	NEW FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery, ginger crumb	MAINS	28	WARM SHRIMP SALAD lemon beurre blanc and avocado	41	BRANZINO tahini, cumin, potato
	26	TUNA TABOULEH tuna, tomato, bulgur				70	CONTRAMAR INSPIRED RED SNAPPER FOR TWO seasonal salsa and warm tortillas	29	ELECTRIC LEMON CHEESEBURGER horseradish aioli, american cheese, brioche bun
	24	FLUKE cucumber, aji amarillo, shiso	23	CHILLED OYSTERS shallot mignonette and toasted black pepper		34	PASTURE RAISED CHICKEN sumac, green market vegetables, jus	21	TURKEY SANDWICH pickled shallot, celery root, honeycrisp apple
FROM THE GARDEN	16	FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip	21	LITTLE GEM LETTUCES cucumber, crunchy seeds, yogurt dressing	SIDES	21	HUMMUS AND VEGETABLE SANDWICH ciabatta, hummus, cucumber	32	MUSHROOM PASTA squash, chard, hazelnut
	16	CAULIFLOWER SOUP pinenuts, golden raisin, salsify	23	TOFU tahini, squash, mint		16	CARROTS labneh, date, dukkah	12	POLENTA FRIES romesco
	ADD PROTEIN					13	GRILLED BROCCOLINI horseradish and lemon	16	CHARRED ONIONS calcots, wild onions, muhammara
	14	CHICKEN	16	SALMON	18	SHRIMP			
WARM AND SOULFUL	17	ROASTED JAPANESE EGGPLANT garlic yogurt, sumac, cilantro, mint	22	CAULIFLOWER FLATBREAD stracciatella, beets, chicories	DESSERTS	16	CITRUS lemon curd, olive oil cake, verbena sherbert	16	CHOCOLATE devil's food cake, mousse, whipped cream
	26	LEMON SPAGHETTI bottarga	26	OCTOPUS hummus and aleppo		16	TARTE TATIN pear, puff-pastry, sheep milk sorbet	10	SEASONAL ice cream and sorbet
	19	HONEYNUT SQUASH spicy aioli, maple, pepitas				16	CHEESECAKE sour cream, butter cookie, kumquat		

ALL MEATS ARE NATURALLY RAISED:
HORMONE, ANTIBIOTIC, AND STEROID FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 02.05.25

LUNCH

