

NIGHT MENU



SNACKS



Marinated Olives	3
Bravas	5
Spicy Carrot Hummus	9
toasted sesame seed bread, fermented smoked cherries	
Baked Cheese	10
on philly bread co.	
Bean Balls	9
harissa, carrot, sesame	
Cod Cheek Dip	11
house crackers, sherry, pimento	
Chips & Caviar	13
salmon roe, carmelized onions, cream	

SMALL PLATES



Scallop Crudo	14
peach, shisho, cashew, lime aioli	
PEI Mussels	17
fennel sausage, tomato, green onion, cream, pernod, toasted wheat	
Heirloom Tomato	11
sweet corn panna cotta, herbs, popcorn	
Grilled Summer Squash	9
romesco, lemon	
Pork Ribs	13
coffee miso	
Peach Tea Wings	11
blue cheese, celery salad	
Dry-Aged Burger	17
american cheese, lettuce, onion, our pickles, Bloomsday sauce	
sub bravas \$3	

Oysters- Petite Wellfleet 1/2 dozen	13
cucumber granita, peach	

BOARDS



Pickle Plate	10
rotating seasonal selections	
Cheese	16
three rotating selections	
Charcuterie	16
house selection	

Consuming raw or undercooked foods e.g. eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chance of experiencing a foodborne illness

