WOOD & GRAIN

WOOD FIRED PIZZA / RAW BAR

→ FIRST ⊷

Roasted octopus with romesco + butter beans 24

Roasted broccolini, house ricotta, lemon, walnuts, fresnos + country wheat toast

Chef's daily cheese selection cashew toffee + seasonal jam 21

Wood-roasted oysters with maitre d' butter + roasted pepper gremolata 4.5 each (min. of 3)

Prosciutto san danielle, smoked duck ham, calabrese + spicy mustard 21

Whole milk burrata with scallion pesto, toast, smoked bacon + arugula

17

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Daily selection of raw oysters Mkt. Warm lobster roll with brown butter, lemon aioli + chives Mkt. Chef's daily oyster preparation Mkt. Chilled local shrimp with Key Lime aioli + cocktail 18 *Tuna with ginger, avocado, chilies, sesame, soy + chives 28 *Salmon crudo with serrano, radish, aioli, lime salt + cilantro 21

→ PIZZA ---

MARGHARITA tomato, mozzarella, basil 16

FUNGHI tomato, roasted local mushrooms, fontina, taleggio, garlic 19

BLANCO roasted garlic, ricotta, fontina, mozzarella, arugula 17

PROSCIUTTO-TOMATO spinach, mozzarella, fresh prosciutto 21

OPAL roasted garlic, smoked duck ham, goat cheese, arugula, peppers 19

BACON-GORGONZOLA roasted garlic, melted leeks, fig, mozzarella, truffle honey 19

SALSICCIA tomato, fennel sausage, kale, ricotta 19

QUAD-PIECE tomato, sausage, sopressata, pork, duck ham, fontina, mozzarella 23



→ SALADS ←

Local wood-roasted mushrooms with baby kale, lemon, reggiano + thyme 15

*Romaine, roasted peppers, caesar, reggiano + bread crumbs 14

Local greens, cucumber, red onion, tomatoes, gorgonzola dolce, seeds + mustard shallot vinaigrette 12

Kale, cabbage, jicama, mint, roasted shrimp, cashews + red thai vinaigrette

19

Warm roasted seasonal vegetables with pickled baby beets + harissa yogurt

*Add shrimp to any salad 9