

Est. 2017

WOOD & GRAIN

WOOD FIRED PIZZA / RAW BAR

• FIRST •

Roasted octopus with romesco + butter beans 18

Roasted broccolini, house ricotta, lemon, walnuts, fresnos + country wheat toast 15

Chef's daily cheese selection pecan toffee + seasonal jam 16

Wood-roasted oysters with maitre d' butter + roasted pepper gremolata 3.5 each (min. of 3)

Prosciutto san danielle, smoked duck ham, calabrese + spicy mustard 17

Whole milk burrata with scallion pesto, toast, smoked bacon + arugula 15

• RAW BAR •

Daily selection of raw oysters Mkt.

Warm lobster roll with brown butter, lemon aioli + chives Mkt.

Chef's seasonal oyster preparation Mkt.

Chilled local shrimp with Key Lime aioli + cocktail 14

*Tuna with ginger, avocado, chilies, sesame, soy + chives 21

*Salmon crudo with serrano, radish, aioli, lime salt + cilantro 17

• PIZZA •

MARGHARITA tomato, mozzarella, basil 14

FUNGHI tomato, roasted local mushrooms, fontina, taleggio, garlic, thyme 17

BLANCO roasted garlic, ricotta, fontina, mozzarella, arugula 15

PROSCIUTTO-TOMATO spinach, mozzarella, fresh prosciutto 18

OPAL roasted garlic, smoked duck ham, goat cheese, arugula, peppers 17

BACON-GORGONZOLA roasted garlic, melted leeks, fig, mozzarella, truffle honey 16

SALSICCIA tomato, fennel sausage, kale, ricotta 16

QUAD-PIECE tomato, sausage, sopressata, pork, duck ham, fontina, mozzarella 21

• SALADS •

Local wood-roasted mushrooms with baby kale, lemon, reggiano + thyme 14

*Romaine, roasted peppers, caesar, reggiano + bread crumbs 12

Local greens, cucumber, red onion, tomatoes, gorgonzola dolce, seeds + mustard shallot vinaigrette 11

Cabbage, green mango, mint roasted shrimp, cashews + red thai vinaigrette 18

Warm roasted seasonal vegetables with pickled baby beets + harissa yogurt 14

*Add shrimp to any salad 9