

FROM THE KITCHEN

4PM-10:30PM

Octopus + Olive Skewers	8
Marinated Olives	6
Marcona Almonds	6
36 month Jamon Iberico	12
Kettle Chips	3
Sweet Dates + Blue Cheese	8
Pickle Plate	6
Smoked Trout Roe	26
1oz jar Roe, Sea Salt Potato Chips, Crème Fraîche, Chives	
Arugula Salad	7
Dijon Vinaigrette, Olive Oil Croutons, Parmesan	
Grilled Asparagus	11
Sauce Gribiche	
Pesto Tartine	8
Arugula Pesto, Pine Nuts, Anchovy, Citrus, Chili Flake	
Whipped Ricotta	11
Garlic-Fermented Honey, Lemon, Parsley	
Grilled Cheese Sandwich	12
Provolone, Gruyère, Green Salad add Jamon Iberico	7
Cavatelli Pomodorini	16
Cherry Tomatoes, Olive Oil, Basil	
Spaghetti Aglio e Olio	14
Garlic, Calabrian Chile, Parsely, Olive Oil	
DESSERT	
Flourless Chocolate Tart	7

TINNED SEAFOOD

The Iberian Peninsula has a long history of preserving seafood. It was introduced to the area by the Phoenicians and Greeks. This is the highest quality of preserved seafood you can find.

All served in the tin with dressed Arugula, Maldon Sea Salt, Banner Butter, EVO Baguette

Spicy Sardine Paté	12
Spicy Tuna Paté	13
Spicy Mackerel Paté	13
Mackerel Paté	12
Tuna + Anchovy Paté	19
Mackerel in Crème Fraîche + Dijon	19
Salmon Rillettes with Lemon + Dill	19
Smoked Trout in Olive Oil	29
Sardines in Tomato Sauce	18
Sardines with Garlic Butter	21
Sardines with Butter + Sea Salt	19
Anchovies à la Basque	23
Anchovies in Olive Oil	18
Anchovies with Roasted Garlic	18
White Tuna in Olive Oil	18
Cockles in Brine	43

Conservas Güeyu-Mar, Asturias, Spain

Arguably, the best tinned seafood on the planet! We have been trying to source these selections for almost 2 years, and they are finally here!

Squid Pieces in Ink	39
Grilled Octopus in Olive Oil	51
Chargrilled and Pickled Sardines	39
Chargrilled Razor Clams	60

CHARCUTERIE

Bresaola, IT	Traditional Air Dried Beef Cured in Wine	7
Juniper Salami, Il Porcellino, Co.,	Juniper Berries, Coriander, Chile Pork Salami	7
Chorizo, SP	Traditional Cured and Smoked Picante Sausage	7
Coppa Piccante, Miguel + Valentino, IT	Spicy, Dry Cured Pork Shoulder	8

CHEESE

"Green Hill", Sweetgrass Creamery, GA	Bloomy Rind, Double Cream, Pasturized Cow's Milk	7
"Merry Goat Round" Firefly Farms, MD	Bloomy Rind, Pasturized Goat's Milk	8
"Cumberland" Sequatchie Cove Creamery, TN	Firm, Washed Rind, Buttery Pasturized Cow's Milk	8
"Prairie Breeze" Milton Creamery, IA	Firm, Salty Textured, Cows Milk	8
"Shakerag Blue" Sequatchie Cove, TN	Roasty, Creamy, Natural Cow's Milk	8

Charcuterie + Cheese are served by the ounce. Please choose as many as you like + we will build a plate for you along with traditional garnish, seasonal fruit, + EVO Craft Bakery baguette