



Oysters & Platters

OYSTERS & CLAMS:.....MP

see chalk board selections
minimum ½ dozen

MEDIUM:54
oysters, clams & whatever great seafood we find

Starters

TOMBO CRUDO

melon, cucumber, plantain & pineapple pique.....16

BEEF HEART TARTARE

smoked yolk, horseradish, petite herbs & sourdough toast.....15

POLE BEAN TEMPURA

tarragon, poppy seed & crème fraiche.....13

CRISPY SQUID & PIG EARS

citrus, mint & calabrian chili.....16

COUNTRY PATE

pistachio, bacon, pickles, whole grain mustard & grilled bread.....14

Mains

GRILLED LITTLE GEM NICOISE confit tuna, potato, egg, olives & pickled onions.....17

LACINATO KALE avocado, bird seed, cotija cheese & poblano buttermilk dressing (add grilled chicken +6)14

LITTLE GEM CAESAR lemon anchovy dressing & parmesan (add grilled chicken +6)14

COULOTTE STEAK green tomatoes, cucumber, mint & garlic vinaigrette.....26

FISH A LA PLANCHA catalan tomato, caper, anchovy & fingerling potato chips.....21

“HAM” BURGER grilled onions, gruyere cheese, grandma’s pickles & chips (add fried egg + 2, add bacon +3).....15

FRIED CHICKEN SANDWICH cabbage, pickled carrots, cilantro & aioli.....15

“IMPOSSIBLE BURGER” lettuce, dijon, gruyere cheese, caramelized onions & grandma’s pickles.....19

HOUSE MADE PASTA choice of one sauce.....15

SAUCE pork sugo

house pesto

AVAILABLE PROTEINS add grilled chicken +6

add seared scallop +8

add fried egg +3

Daily Requirements

TRUCKER CORN RIBS

cotija cheese & cilantro.....9

HOUSE POTATOES

pickled peppers & aioli.....8