

..... *See* **DINNER** *see*

BITS

Marinated Olives chilli, garlic	6
Dates st.agur blue cheese, bacon, sherry gastrique	7
Croquetas ask your server about today's variety	8
Cassava Frites yucca root, secret dip	8
Patatas Bravas crispy fried potatoes, spiced tomato, aioli	8
Bikini Sandwich prosciutto, gruyere, black truffle, tomato	11
Bone Marrow parsely, breadcrumbs, lemon	11
Cheese ask your server about today's variety	8/21
Wild Yeast Sourdough & Cristal Bread handmade butter	4

SALADS

Mushroom Salad arugula, manchego, pine nuts, yuzu vinaigrette	16
Portland Caesar candied bacon, apple, breadcrumbs	16
Mango Slaw red peppers, apple, cashews, green onion, finger chili	14

BITES

Beef Tenderloin Carpaccio caper aioli, fennel, bottarga, fig	18
Striped Bass Crudo cherry peppers, toasted sesame, coriander	19
Clams refrito, chorizo, white wine, toast	11
Shrimp Pil Pil garlic-chilli oil, beer, bread	16
Grilled Octopus smoked tomato, chorizo iberico, fennel pollen	24
House-Made Ricotta seasonal fruit, pistachio, orange blossom honey	14
Eggplant Byaldi caramelized garlic, cinnamon, tomato	16
Meatballs harissa tomato sauce, lemon yogurt, mint	16

PLATES

Seafood Fideo bay scallops, shrimp, squid, clams, refrito, saffron, aioli	29
Oxtail Gnocchi smoked potato gnocchi, celeriac, oxtail gravy	19
Grilled Cornish Game Hen cassava frites, assorted pickles, piri piri sauce	18
16oz Wellington County Ribeye cassava frites, caramelized onions add bone marrow 8	65

our menu is comprised of dishes designed to be shared
please advise your server of any dietary restrictions

chef: angela dorau