

KITCHEN

MARCONA ALMONDS SUGAR, SALT, ROSEMARY, THYME 8

CASTELVETRANO OLIVES HERBS, ORANGE PEEL, EVOO 8

TATER TOTS HEINZ 57 & SPICY AIOLI 7 *ADD TRUFFLE OIL +2*

MARKET GEM LETTUCE SUGAR SNAP PEAS, LAURA CHENEL GOAT CHEESE, GREEN GODDESS DRESSING 13

HUMMUS TOAST PERSIAN CUCUMBER, SUMAC, RADDISH 12

BRUSSELS SPROUTS MAE PLOY, POMEGRANATE, PEPITAS 14

FAVA BEAN & LENTILS BLACK GARLIC, LABNEH, CITRUS, ZA'ATAR, MINT 15

BEET TARTARE AVOCADO, PICKLED PLUM, PASSION FRUIT, VADOUVAN CURRY CRÈME FRAÎCHE 15

SHISHITO PEPPERS CORN GRITS, CHEDDAR, NEUSKES BACON, EGG, PICKLED RADISH 16

FUSILLI SPACCATI PASTA MARKET PEAS, CRISPY BREADCRUMBS, GRANA PADANO 21

STRIPED BASS FENNEL, SNOW PEAS, KALAMATA OLIVES, CITRUS, AJI 29

NIMAN RANCH 12OZ. PORK CHOP

PORRIDGE, GREEN GARLIC, NAMPLA, CHILI OIL 38

CREEKSTONE 8OZ. PRIME FILET MIGNON

JUMBO ASPARAGUS, TRUFFLE BUTTER, BORDELAISE 45

CHEESE & CHARCUTERIE

MIX & MATCH

1 - \$9 / 3 - \$24 / 5 - \$32

robiola cow + sheep | soft | it

saint andré cow | soft | fr

manchego 4 mon. sheep | semi firm | sp

saville cheddar cow | semi firm | uk

truffle tremor goat | semi soft | ca

calabrese – pork | it

black truffle salami – pork | ca

speck alto adige – pork | it

bresaola – beef | uruguay

angel's duck salami – duck | ca

BREAD PUDDING – VANILLA ICE CREAM 10

POT DE CHOCOLATE – WHIPPED CREAM, CARAMEL, SEA SALT 10



*food is available until 9:30pm Sun+Mon *10pm Tues-Thurs *11pm Fri-Sat
consuming raw or undercooked food items may increase your risk of foodborne illness
please alert us if you have any food sensitivities or allergies
bar tabs left open that have not been signed for will be subjected to a 20% gratuity*

AUGUSTINE