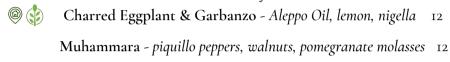
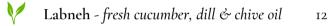


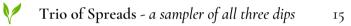
MEDITERRANEAN

Spreads

(served with flatbread)







Appetizers and Salads

- Little Gem Salad dukkah, avocado, pickled onion, tahini dressing 15 add marinated anchovy 4 add chicken 8
- Fattoush Salad mixed lettuce, tomato, cucumber, radish, red onion, pita chips, sumac-pomegranate dressing 14 add chicken 8
- Crispy Brussels Sprouts Aleppo honey, pickled red onion, labne, 13
 - Falafel fried green chickpea balls served with tahini, pickled vegetables upgrade to entrée portion size w/ 5 falafel balls and flatbread 5

Mains

- Cavatelli hand made pasta, roasted winter squash, sun-dried tomatoes, fresh herbs, roasted garlic, mascarpone cream 19
- Roasted Half Chicken Castelvetrano olives, artichoke, saffron, preserved lemon 26
- Lamb Tagine braised shoulder, dates, apricot, ras al hanout, served over couscous 32

Flatiron Steak - pan-seared with herb butter, potato "mille feuille", winter vegetables, baby carrots, pearl onion, Bordelaise sauce 34





Flavors of Spain

Located in the heart of the Mediterranean, Spain is within the nucleus of Mediterranean cuisine. Spanish cuisine embodies the cooking traditions and practices of many cultures as they have settled there. Four times a year, we honor a region within the Mediterranean and invite you to explore with us. Earlier this year, we celebrated Sicily, the Maghreb Region and Greece. Today, we introduce you to Spain. "Pan, vino y carne... crían buena sangre" translates as "Bread, wine, and meat ... make good blood" -Spanish Proverb



Quesos - 12 month Manchego D.O.P., Cana di Cabra, membrillo, toast 16

Seared Octopus - romesco sauce, crispy chickpeas, pimenton, fried parsley 18



Patatas Bravas - crispy-fried potatoes with spicy brava sauce 9

Calamares Rellenos - local squid stuffed with chorizo & potatoes, served with a piquillo dressing 25

Fideua - seafood medley from Valencia with toasted noodles, mussels, clams, shrimp, sofrito, saffron & allioli 32

Fabada - Asturian pork & bean stew with Corona beans, pork shoulder, chorizo, pancetta, blood sausage, pimenton served with grilled bread 29

Wine & Cocktails

Shattuck Sangria - Hanson organic vodka, red wine, St. Geroge spiced pear liqueur, lemon juice, maple syrup, sliced pear garnish 13 Albarino - 2021 Abadia de San Campio, D.O. Rias Baxixas, Spain 14/56







