

Evening

<i>CLEMENTE BAKING CO. SOURDOUGH BREAD - PRESERVED LEMON BUTTER ADD SMOKED TROUT ROE* +8</i>	9
<i>DAILY SELECTION OF OYSTERS - WINTER APPLE MIGNONETTE, HOUSE HOT SAUCE*</i>	4+ EA
<i>BROILED OYSTERS - BACON JAM, CHIVE BUTTER, PARMESAN (4 PER ORDER)</i>	24
<i>CHARRED ONION DIP - HOUSE POTATO CHIPS</i>	12
<i>FRIES FOR THE TABLE</i>	9
<i>CUCUMBERS - WHIPPED FETA, DILL OIL</i>	11
<i>RICOTTA FRITTERS - ROMESCO SAUCE, GREEN ONION, PARMESAN</i>	15
<i>YELLOWTAIL CRUDO - PRESERVED LEMON, CAPERS, SHALLOT, CHILI, PISTACHIOS, EVOO*</i>	21
<i>BABY GEMS - PERSIMMON, HERBS, FENNEL, RICOTTA SALATA, SPICED PEPITAS, ITALIAN VIN</i>	15
<i>SPRING SALAD - ARUGULA, SNAP PEAS, FARRO, MEYER LEMON, ALMONDS, MANCHEGO</i>	16
<i>FRENCH ONION TOAST - CARMELIZED ONIONS, GRUYÈRE, CHIVE</i>	13
<i>ROASTED JAPANESE SWEET POTATOES - MISO VINAIGRETTE, HOUSE CHILI CRISP, TARRAGON</i>	16
<i>ROASTED CARROTS - OJAI PIXIES, PISTACHIO CRUMBLE, YOGURT, BROWN BUTTER</i>	14
<i>"CACIO E PEPE" BROCCOLINI - AGED CHEDDAR SAUCE, BLACK PEPPER, BREADCRUMB</i>	16
<i>HANDMADE TORCHIETTE - GREEN GARLIC PESTO, BREADCRUMB, PARMESAN, SILK CHILI</i>	23
<i>HANDMADE RIGATONI - BRAISED SHORT RIB, CREME FRAICHE, GREMOLATA, PECORINO</i>	25
<i>CHICKEN SCHNITZEL - MARY'S CHICKEN BREAST, FRISEE CAESAR, PECORINO, RADISH</i>	26
<i>PAN-SEARED SEA BASS - RANCHO GORDO CASSOULET BEANS, SALSA VERDE</i>	29
<i>STEAK FRITES - USDA PRIME HANGER STEAK, BEEF DEMI-GLACE, ARUGULA, FRIES</i>	33

→ MANY DISHES CAN BE MADE VEGAN ON REQUEST. OTHER MODIFICATIONS ARE POLITELY DECLINED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. *CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

→ EACH BILL WILL INCLUDE AN 18% SERVICE CHARGE, THE ENTIRETY OF WHICH SHALL BE DISTRIBUTED AMONG OUR STAFF. WE THANK YOU FOR YOUR PATRONAGE.