

DAILY SPECIALS

08/17/18

DINNER

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PORK and BEANS **14**

smoked pork cheek, pig's ear fritters,
fresh shelling beans, green beans,
pickled onion, celery leaf, radish

GRENACHE **3oz 7 / 6oz 13**
Éric Texier 'Chat Fou'
Rhône Valley, France 2015

SHRIMP TOAST BLT **12**

watercress, avocado mayo

GRENACHE **3oz 7 / 6oz 13**
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GRILLED SPANISH MACKEREL **24**

poached shaker potatoes, eggplant, padron peppers,
cucuzzi-basil sauce, purslane

RIESLING **3oz 7.5 / 6oz 14**
Anne Amie
Yamhill-Carlton, Oregon 2014

WHOLE SMOKED CHICKEN (to share) **44**

tomato basil panzanella, jus

CABERNET FRANC **3oz 8 / 6oz 15**
Field Recordings
Paso Robles, California 2016

DRINKS

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COCKTAIL OF THE DAY **9**

Plantation 3 star, Bleu Curaçao, coconut,
lemongrass, turmeric, lime, cider

OBERON (SEASONAL DRAFT) **7**

American Wheat Ale
ABV: 5.8%
Bell's Brewery, Comstock, MI

HALLO ICH BIN MANGO (SEASONAL CAN) **7**

Berliner Weisse with mango
ABV: 3.7%
Mikkeller, Copenhagen, Denmark