

STARTERS

BRUSSELS SPROUTS (V, N)	\$17
Beet hummus - pickled onion - lime sriracha - almonds	
BAKED GOAT CHEESE DIP (GFO + \$3, Veg, N)	\$17
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
BUFFALO CAULIFLOWER (V, N)	\$17
Cauliflower wings - buffalo sauce - vegan cashew blue cheese	
CRISPY CALAMARI	\$18
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce	
THAI MUSSELS (GFO + \$3)	\$18
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread	

CHARCUTERIE (GFO + \$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

Bavarian Creamy Blue
Red Rock Blue Cheddar
MouCo Truffello
Manchego
Beemster
Burrata



MEATS

Elevation Truffle Salami
Mortadella
Soprecider
Prosciutto
Capicola
Elk Summer Sausage



ask server for availability

CHOOSE 2- \$17	CHOOSE 4- \$31	CHOOSE 6- \$40	CHOOSE 8- \$48
CHOOSE 3- \$24	CHOOSE 5- \$36	CHOOSE 7- \$44	CHOOSE 9- \$52

SOUP

TOMATO SOUP (GFO, Veg)	\$7 (Cup) \$10 (Bowl)
Plum tomato - aromatics - chevre grilled cheese crouton	
GREEN GAZPACHO (Veg, N)	\$9 (Cup) \$12 (Bowl)
Cucumber - spinach - yogurt - apple - walnut	



RAW BAR

SNOW CRAB CLUSTER (GF)	\$15
EAST AND WEST COAST OYSTERS* (GF)	\$18 (Half Doz) \$32 (Full Doz)
Please inquire about today's selection	
STEAK TARTARE*	\$19
Prime Filet mignon - capers - cornichon - shallots - dijon - quail egg - evoo - crispy quinoa - homemade crostini	

SALAD

CITRUS SALAD (GFO, Veg, N)	\$19
Tangerine - clementine - blood orange - kumquat conserva - frisee - baby kale - chevre cream - beet oil - pistachio tuille	
CAESAR SALAD (GFO)	\$9 (Half) \$15 (Full)
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons	
APPLE CHEESE CHIVE (GF, Veg)	\$10 (Half) \$16 (Full)
Granny Smith apple - manchego - chive	
QUINOA SALAD (GF, Veg)	\$16
Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre	

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$14
STEAK*	\$16	GARLIC GREENS	\$10
CAJUN SHRIMP	\$10	FRENCH FRIES	\$11
		TRUFFLE FRIES	\$14

ENTREES

BLACKSMITH BURGER* (GFO + \$3)	\$24
Brioche bun - cheddar - lettuce - tomato - pickle - onion - truffle fries - add avocado + \$3 - add bacon + \$3	
QUINOA BURGER (Veg, GFO + \$3)	\$24
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries	
BRICK CHICKEN (GFO)	\$32
Korean chili flake - tomato confit - Greek yogurt - English cucumber - mint - crispy scallion rice cake	
BOLOGNESE QUADRUCCI (GFO + \$5)	\$26
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic bread	
STEAK AU POIVRE* (GF)	\$42
Prime Flatiron steak - potato puree - seasonal vegetables - peppercorn brandy sauce - crispy shallot - balsamic glaze	
VERLASSO SALMON*	\$39
Ginger shiitake mushroom broth - crispy scallion rice cake - baby bok choy - cilantro - tarragon - watermelon radish	
SHRIMP & GRITS (GF)	\$30
Cheddar - scallion - blackened shrimp - spinach	
CIOPPINO* (GFO)	\$48
Snow crab - shrimp - mussels - clams - salmon - bacon - San Francisco style spicy tomato broth - garlic bread	

V - vegan | Veg - vegetarian | GF - gluten free |
GFO - gluten free option available
N - contains nuts

All substitutions subject to charge.

A 20% Service fee will be added to parties of 8 or more.

Tips are shared collectively to ensure fair distribution among our dedicated team. Gratuity goes to all staff who contribute to your experience. thank you for your support

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.