## ok omens

## Picholine Olives \$7

Spanish Meat & Cheese Board jamon iberico, chorizo, salchichon, sobrassada, morcilla, sheeps cheese \$25

Oysters preserved truffle jus, tarragon (6 or 12) \$20/\$38\*

Kanpachi Crudo sansho, olive oil, satsuma mandarin gelee, macerated shallot \$19\*

**Rotating Daily Toast \$16** 

Cafe Castagna Fried Arancini saffron risotto stuffed with fontina cheese, marinara \$12

Chicken Liver Mousse warm apple bread, black malt \$18

Roasted Carrots & Maitake Mushrooms black garlic hoisin, beurre rouge \$16

Torito Salad romaine, creamy cilantro dressing, corn nuts, cotija cheese \$16

Fall Salad of Apples & Pears belgian endive, roquefort cheese, spiced hazelnuts, white port dressing \$17

Pastitsio baked rigatoncini, lamb & beef ragu, cinnamon, nutmeg, bechamel \$30

Halibut braised kohlrabi, celery root cream, mussel jus, dill oil \$36

Milk Braised Pork Cheeks brown butter & citrus braised treviso, potato, 10yr balsamic \$28

Zabuton Steak grilled rapini, pickled confit chanterelles, sauce verte aioli \$35\*

'Spaghetti Western' Burger with Fries provolone, onion rings, smoked pancetta, fig bbq sauce \$22\*
-sub beyond burger +2

We add a 23% service charge to all tickets, no need to tip!

20% goes directly to staff.
3% is a wellness charge that is used to offer fully paid healthcare:)
Thank you for your support!

<sup>\*</sup>eating undercooked, raw meat, seafood or unpasteurized eggs may cause illness