esme

to begin

yellowfin tuna ceviche $23
leche de tigre, chili oil, fried calamari

whipped ricotta $16
spiced honey, barbari bread

radish, celery and apple salad $16
smoked gouda, toasted walnuts, apple butter

grilled leeks $15
tarragon vinaigrette, toasted hazelnuts, parmesan

mussel toast $18
country sourdough, lemon aioli, torched lardo

country sourdough $14
salted butter

grilled market vegetables $12
adobo butter, bread crumbs

rosemary fries $11

grilled cabbage $14
brown butter anchovy sauce, parmesan

caesar salad $17
market greens, fried artichokes, rye croutons

falafel plate $20
smoky eggplant purée, torshi pickles, salsa macha, roasted spiced carrots

grilled octopus $22
squid ink aioli, gremolata, crispy potatoes

bomba rice $24
spanish style rice, spanish chorizo, baja bay scallops
-

THE burger $20
1/2 lb angus beef, caramelized and pickled onions,crispy shallots, aged cheddar on a brioche bun

to follow

bavette steak $29
green olive condiment, beef jus

grilled harissa half chicken $32
green goddess dressing, house made pickled peppers

grilled rainbow trout $38
sugar snap peas, rye croutons, bagna cauda sauce

lamb sirloin $38
roasted sunchokes, caramelized radicchio in balsamic

braised short rib $45
potato gnocchi in cream sauce