

**HOUSE-MADE DIP & CARTA DI MUSICA**

Ask your server for the current offering  
\$8

**BURRATA**

Butternut Squash | Plum | Balsamic |  
Olive Oil | Toast  
\$15

**SEASONAL SOUP**

Served with Country Style Sourdough  
\$10

**BATHTUB BURGER**

Ground Beef | Pickles | White Cheddar |  
Mustard | French Fries  
\$21

**HERB CRUSTED CHICKEN CHNITZEL**

Braised Herb White Beans | Broccoli  
\$19

**RISOTTO**

Shrimp | Bottarga | Lemon  
\$18

**CHEESE BOARD**

Jamon | Petite Basque | Manchego | Brie |  
Caper Berries | Cornichons |  
Almonds | Olives | Crackers  
\$21

**KALE SALAD**

Walnuts | Shaved Petite Basque |  
Dates | Sumac Vinaigrette  
\$15

**WILD HAKE FISH CAKES**

Tahini-Miso Yogurt | Tomato Sauce  
\$18

**BABY BACK RIBS**

Tamarind BBQ Sauce | Braised Herb  
White Beans | Broccoli  
\$24

**MUSHROOM SANDWICH**

Brioche Bun | Mixed Mushrooms |  
Mustard | Onion Jam | Halloumi | French Fries  
\$19

**HOUSE-MADE PASTA**

Ask your server for the current offering  
\$19

**MARINATED OLIVES**

\$6

**PURPLE YAM ARANCINI**

Manchego Cheese | Wasabi Mayo  
(5 pieces)  
\$12

**ROSEMARY & THYME FRENCH FRIES**

\$8

---

**FOOD**