FOOD MENU

WINE BAR:
Wednesday through Saturday · 5pm to 10pm

SNACK BAR (ALL DAY):
Wednesday through Saturday · 12pm to 5pm
Sunday through Tuesday · 12pm to 8pm

THE FOOD FOLLOWS TWO RHYTHMS.
The Snack Bar runs all day and into the evening: bread and butter, citrus olives, tapenade, tinned fish, cheese and charcuterie.
At night, the Wine Bar builds on that foundation, with the full snack menu plus larger plates like steak tartare, duck tartine, crudo, and seasonal dishes built to sit alongside a great bottle.



*All menu items are subject to change

SNACKS

BREAD OF THE DAY
blackbird sour dough, garlic herb butter

CITRUS MARINTATED OLIVES
castelvetrano, citrus, spices

GREEN OLIVE TAPENADE
castelvetrano, pine nut, almond, confit garlic, green & aleppo chili, served with warmed blackbird sourdough bread



DUCK LIVER MOUSSE
by chef ryan crawford; served with crostini & house blueberry apricot sauce

CHARCUTERIE BOARD
2 cheeses, 2 cured meats, crostini, chips & accompaniments

TINNED SEAFOOD BOARD
served with bread, butter, chips & pickles; your choice of brisling sardines with lemon, sardines in tomato & peppers or octopus in olive oil (+6)

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PLATES



CLASSIC GILDAS
anchovy, guindilla pepper & olive

HOUSE PINTXOS
tuna belly, quail egg, roasted red pepper & aioli

IDURAIN
tuna belly, anchovy, pepper, olive & pickled onion



STEAK TARTARE
flank steak, shallots, cornichons, chives, truffle aioli, quail egg, shaved pressed caviar

SWORDFISH CRUDO
jalapeño tomatillo sauce, nikkei tiger's milk, crème fraîche, pearl onion & chile crisp

SEARED LEEKS & ROMESCO
braised leeks, red peppers, tomatoes, almonds garlic & smoked paprika



NEW POTATOES
red mini potatoes, mascarpone, pecorino, guanciale, calabrian chilli crisp, cured egg yolk, black pepper, chive

DUCK TARTINE
confit duck, granny smith apple, pickled shallot, fermented ramp, maple brown butter dijon, chive



CHEESES & CURED MEATS
MIMOLETTE
CHAUMES
BLUE MOO
SIR LAURIER D'ARTHABASKA
GRAND CRU

ROSTTE DE LYON
JESUS DE LYON
BRESAOLA
JAMBON TRUFFE
OVALY

