

s a u v a g e



a p p e t i z e r s

Daily Oysters ^{MP}

Bread and Butter seeded sourdough,
house cultured butter 3

Marinated Olives 8

Largueta Almonds 9

White Anchovies salsa verde 12

Harvest Moon (5 Spoke Creamery, Raw Cows Milk)
black mission fig, pecan 11

Crudites cloumage, louie dressing 12

Raw Diver Scallops yellow peach, fresno
chili, sea bean 14

Field Grown Lettuce shaved market
vegetables, Banyuls Vinaigrette 10

Gem Lettuce strawberry, hazelnut, butter-
milk 13

Melon crispy ham, ricotta salata 12

Heirloom Tomato burrata, basil 14

Cucumber smoked trout, yogurt, dill 16

Summer Squash zucchini blossom, ricotta,
buckwheat 15

Roasted Cauliflower broccoli pesto,
spiced pistachio 12

Spanish Octopus calabrese pepper, olive,
celery 18

e n t r é e s

Cavatelli peekytoe crab, corn, pancetta,
fines herbes 21

Beet Green Ravioli beet root, horseradish 19

Black Bass chanterelle, snow pea,
buttermilk 27

Ora King Salmon haricot vert, almond,
tomato confit 27

Amish Chicken hen of the woods, broccoli
rabe, brown butter 25

Duck nectarine, baby leek, mustard seed
vinaigrette 27

Heritage Pork spring onion, cherry,
watercress 28

Burger smoked cheddar, dijon, cornichon
red onion relish, hand cut fries 18

Dry Aged Sirloin patty pan squash,
eggplant, tropea rossa 29

*Consuming raw or undercooked meats,
shellfish, or eggs may increase your risk
of foodborne illness.

Large format dinner available upon request

