

# 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,  
cultured butter 3

**Marinated Olives** 6

**Largueta Almonds** 7

**White Anchovies** salsa verde 10

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

**Crudites** cloumage, louie dressing 12

**Raw Diver Scallop** 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

**Summer Squash** zucchini blossom, ricotta,  
buckwheat 15

**Roasted Cauliflower** broccoli pesto,  
pistachio 12

**Spanish Octopus** calabrese pepper, olive,  
celery 18

## e n t r é e s

**Cavatelli** corn, pancetta, fines herbes 19

**Acorn Squash Ravioli** shitake, sage,  
pecorino 19

**Salmon** almond, haricot vert, tomato  
confit 24

**Skate** chanterelle mushroom, snow pea,  
buttermilk 23

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

**Duck** nectarine, baby leek, mustard seed  
vinaigrette 27

**Pork** cherry, green onion, mustard  
greens 24

**Steak** patty pan squash, eggplant,  
bordelaise 29

**Burger** smoked cheddar, dijon, cornichon,  
red onion relish, fries 18

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

Large format dinner available upon request

