

Small Plates

Bread.....	3
w/salted butter or oil and vinegar	
Tins and Jars	
Pickled vegetables.....	3
Marinated olives.....	5
Cockles in brine.....	8
Octopus in olive oil.....	12
Sardines in olive oil w/chile.....	8
House Salad.....	8
Seasonal greens dressed w/sherry vinaigrette, pecorino, pine nuts	
Corn Succotash.....	8
w/sour corn, charred corn, corn puree, fall vegetables	
Braised Chickpeas.....	8
w/herb salad	
Roasted Chestnut Soup	8
w/house cured pancetta, brown butter croutons, pickled mustard seeds	
Meatballs.....	8
in red sauce	
Charcuterie and Cheese.....	24
Meats and cheeses	
Pimento Cheese.....	8
Housemade pimento cheese, grilled bread, pickled vegetables	
Flatbreads	
Applewood smoked, pickled mussels w/mussel emulsion, radish.....	10
Fall vegetables and friends.....	8
Oysters.....	3.5/20/36
3 w/manzanilla sherry.....	10
3 w/scotch.....	15
3 w/mezcal.....	20
Dozen w/bottle of cava.....	50

Large Plates

Risotto.....	12
w/roasted squash, mascarpone, pecans <i>Recommended w/the "Palo Cortado Spritz"</i> <i>or palo cortado= sherry</i>	
Bucatini.....	14/24
Pasta w/braised rabbit, persimmon, arugula, chestnut <i>Recommended w/the "Margarita"</i> <i>or amontillado sherry</i>	
Radiatore.....	14/24
Pasta w/beet and apple pesto, pickled golden raisins, walnuts, parmesan <i>Recommended w/the "Crossing the Rubicon"</i> <i>or fino en rama sherry</i>	
Paccheri.....	14/24
Pasta w/mushroom ragout, garlic, basil, pecorino, pistachio <i>Recommended w/the "Boulevardier"</i> <i>or oloroso sherry</i>	
Cavatelli.....	14/24
Pasta w/housemade lamb sausage, caramelized fig, salted sunflower seeds, braised greens <i>Recommended w/the Keta</i> <i>or palo cortado sherry</i>	
Mussels and Toast.....	12
w/garlic, shallots, chiles, lardons, grilled bread <i>Recommended w/the Sherry Old Fashioned</i> <i>or manzanilla pasada sherry</i>	
The Pork Chop.....	26
Tails and Trotter's farm pork chop, summer vegetables <i>Recommended w/the Old Fashioned</i> <i>or amontillado sherry</i>	