



First

MUSHROOM ARANCINI

fried parmesan-mushroom* risotto balls stuffed with mozzarella, served with tomato ragù & microgreens*
-paired with sauvignon blanc | pilsner-

LOCAL BASIL HUMMUS

house-made basil* hummus, preserved lemon, diced strawberries, pomegranate, pistachios, carrots* & kelp chili crisp*, served with herb*-barley* sourdough crackers
-paired with sauvignon blanc | pilsner-

CURED CARPACCIO†

local capicola* & prosciutto*, cherry tomatoes, shaved parmesan, olive oil, balsamic & local microgreens*
-paired with prosecco | pilsner-

Second

GARDEN SALAD

greens*, carrots*, cherry tomatoes, croutons, cucumbers & radish, with choice of house dressings
-paired with portuguese vinho verde | belgian pale ale-

ARUGULA SALAD

arugula*, candied pecans, croutons, bacon, pears, honey* brittle & house-made blue cheese dressing
-paired with portuguese vinho verde | saison-

POTATO & MUSHROOM SOUP

soup with local potatoes* & mushrooms* prepared with a veggie* stock, drizzled with crème fraîche, served with bread
-paired with syrah | porter-

Third

LASAGNA AL FORNO

lasagna pasta, ricotta, hearty tomato ragù, mornay sauce & veggies*, local herb* pesto, topped with microgreens* & house-made local ricotta*
-paired with sangiovese | amber ale-

PARMESAN-CRUSTED HALIBUT CHEEKS

alaskan halibut cheeks* crusted in parmesan, served with mushroom*-parmesan risotto, veg du jour & beurre blanc
-paired with chenin blanc | belgian-style witbier-

STEAK. I GUESS†

boneless rib eye, garlic & herb* mashed potatoes* & brown-sugar & kelp* chili crisp roasted carrots*, with pan sauce
- paired with cabernet sauvignon | american ipa-

Before

SPECIALTY BREAD

house-baked specialty focaccia, griddle fried and served with compound butter or oil & balsamic (v) | ask your server about tonight's flavors
-\$10-

HALF-DOZEN OYSTERS†

one half-dozen oysters* sustainably farmed in kachemak bay near homer, alaska with a house-made cranberry-jalapeño or lemon-champagne mignonette
-\$22-

SHARING SPECIAL

alaskan lox* rillettes: salmon* & herb* dip topped with ghee & served with house-made baguette to share
-\$15-

After

DOUBLE-CHOCOLATE BROWNIE

a dark chocolate, chocolate chip & espresso brownie (gf & v)
served with coconut whipped cream (v)
-\$10- add ice cream +\$2

ANGEL FOOD CAKE & POACHED PEAR

house-made angel food cake, mulled-wine-poached pears, red wine reduction & vanilla chantilly cream
-\$10-

AFFOGATO

locally churned vanilla bean ice cream, dead hopper espresso, salted-caramel & a house-made cookie
-\$8-

GALÃO

two shots of locally roasted dead hopper espresso with steamed vanilla cream foam | decaf available
-\$4-

Ask your server about:



vegan*
options



vegetarian
options



gluten-free
options



dairy-free
options

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*If a vegan option does not appear on the menu, please ask your server about our off-menu vegan option & we'll happily accommodate you.

* Grown, raised, or harvested in Alaska.