

CAMPFIRE LUNCH

4.3 - 4.9

Gathering around a fire to share good food and drink with friends. . . as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the Campfire with you. Thanks for being here.

raw oyster hibiscus mignonette. each/half dozen 3/16

char grilled oyster cucumber. meyer lemon. kombu butter. two/four 7/14

ceviche coconut. lime. pear. chili. yogurt 13

fish board smoked and cured market fish. seasonal accoutrement 22

romaine caesar rye crisp. currants. parmesan. smoked white anchovy. . . . 10

charred carrot snap peas. everything bagel spice. bellwether farms yogurt 10

red wheat berry celery. apple. date. burnt cabbage. blue cheese. walnuts 12

kale apricot. farro. almond. curry. feta 11

add smoked quarter chicken / add market fish 7/9

farm bread rapini. burrata. charred tomato vinaigrette 9

grilled bread prager brothers sourdough. butter. salt 2

market fish remoulade. fried shallot. focaccia 12

grilled cheese smoked salmon. broccoli. gruyere. miche 11

turkey pesto. tomato. sprouts. provolone. farm bread 12

steak kabocha. peppers. feta. tomato. lettuce. onion. za'atar yogurt. baguette . . 13

brisket barbecue onion. butter. baguette 13

bacon belly banh mi mayo. carrot. jalapeno. coriander. baguette 13

blistered wax bean market fish. soft boiled egg. olive. shallot 14

red eye rubbed brisket chimichurri. fried egg. rice 18

desserts weekly selection of goodness, just ask!