SHARE... OR DON’T
meze trio of spreads served with warm flatbread 21
  baba ghanoush smoked eggplant, roasted garlic, cumin, garlic chermoula
  foole smashed fava bean, cumin, garlic, aleppo, lemon, serrano pepper, yogurt
  whipped feta lemon, garlic, honey
meat & cheese board lowry hill provisions meats, alemar cheeses, nuts, house preserves,
bakersfield filone 29
bomba rice grilled artichoke hearts, tomato, onion, garlic, castelvetrano, saffron, pimenton, fava bean 18
peas & toast smashed english peas, fromage blanc, mint, red onion, filone, smoked mushrooms,
porketta burnt ends 18
brussels sprouts citrus, chili oil, garam masala, crispy onions, lebanese garlic sauce 17
polenta mascarpone, grana padano, smoked mushrooms, olive jam 18
calamari barbeque harissa & garam masala, spicy melon, tourn 18
momento fresh baked focaccia for the table or to take home 6

SALADS
caesar artisan romaine, pecorino romano, black pesto croustade, white anchovy vinaigrette 16
mistacanza baby lettuce, fresh herbs, toasted pistachios, royale ham, pecorino, sloppy egg, honey tarragon
vinaigrette 18
octopus orange-poached baby red octopus, baby lettuce, marcona almond romesco, grilled artichokes, cucumber,
sweet onion, avocado oil, fresh oregano 19

PASTA
ravioli pazzaluna mushroom chevre, parsnip, squash, pear, sage brown butter, salted almond brittle 30
tortalloni le march short rib, chicken & mortadella stuffed, saffron brodo, lemon peel, nutmeg, pistachio 32
frutti di mare bucatini, shellfish, spicy tomato sauce, basil, lemon 37
cresta di gallo ala puttanesca tomato jam, tourn, basil, white anchovy, meyer lemon, caperberry 28

OCEAN
dayboat scallop* crudo style, meyer lemon, chermoula, salted beef, coriander 26
hamachi* crudo style, honey balsamic, porketta burnt ends, pork cracklings 24
swordfish* chargrilled, tomato & olive jam, broccoli, fresh basil 34
seabass* pan-seared & harissa-dusted, marcona almond romesco, smoky porketta, collard greens 49

LAND
short rib pomegranate-braised, parsnip purée, fennel, crispy mushroom, roasted yukon potatoes 41
porchetta sandwich slow-roasted & wood-fired berkshire pork belly on bakersfield rye, ginger, orange, nutmeg,
rosemary, garlic chermoula, pickled red onions, crispy potatoes 28
moroccan chicken olive-brined & roasted airline chicken breast, bomba rice, tomato, onion, garlic,
grilled artichoke heart, castelvetrano, saffron, pimenton, preserved lemon, fava bean 33
378 maria* chargrilled 12oz. 100% midwest grassfed new york strip steak, duck fat poached carrots, parsnips,
grilled lemon 47
  add: large citrus garlic shrimp +15 | mushrooms +12 | chermoula black truffle butter +15

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*Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 10052023