

**Snacks**

Spiced Castelvetrano Olives	5
House-Cured Gravlox	10
Smoked Trout and Gribiche Toast	13
Anchovy and Parsley Toast	10
Caputo Brothers Burrata with Trout Caviar and Black Mint	15

**Raw Bar**

**Per Piece**

American White Sturgeon Caviar, California	85	<i>Served with warm buttered crepes</i>
Jumbo Shrimp Cocktail	2.75	<i>Gently poached in dashi</i>
Glidden Point, Damariscotta River, Maine	3.00	<i>Cultured; briny; firm from slow growth</i>
Mermaid Cove, Hillsborough River, PEI, Canada	2.75	<i>Elite Malpeques; balanced, slight minerality</i>
Shibumi, Eld Inlet, Puget Sound, WA	2.85	<i>Smoky finish; from algae rich waters; smallish</i>
Belon, Nonesuch Point, Maine	4.00	<i>Intense mineral finish; unique</i>
Rappahannock River, Virginia	2.75	<i>Mild, sweet butter flavor</i>
Salt Pond Selects, Point Judith Pond, RI	3.00	<i>Concentrated brine, metallic</i>
Littleneck Clams, New Jersey Shore	2.00	<i>Sweet and lightly salty</i>

**Seafood Et cetera**

Razor Clam Ceviche	13	<i>Grapefruit, pink peppercorns, mint</i>
Mussels Escabeche	12	<i>Cooked; sherry vinegar sauce</i>
Scallop Sashimi with Ruby Red Grapefruit Compote	16	<i>Sweet with a touch of brine</i>
Daily Poké	15	<i>Cubed, marinated sashimi with soy and ginger</i>
Herring Rollmops	14	<i>Juniper berry, five-spice, crème fraîche</i>
Barbecued Octopus	12	<i>Tender octopus in miso barbecue glaze</i>

**Charcuterie**

Chorizo Pamplona	8	<i>Porc Salt, Bucks County, PA; smoky, spicy</i>
Lomo Ibérico de Bellota	18	<i>Fermin, Spain; dry-cured pork loin; Ibérico pigs!</i>
Salame Nostrano	9	<i>Fra' Mani, Oakland; coarse, mild and 'sweet'</i>
Wallace Edwards + Sons WigWam Ham	13	<i>Surry, VA; classic, briny ham; aged 12 months</i>
Assortment: A Little of Each Meat	28	

**Home-Made Ice Cream Sandwich**

Today's Flavor: Salty Pistachio	7	<i>Not too salty; organic Thistle Farm milk</i>
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