



CHARCUTERIE our seasonal full board includes house seasoned marcona almonds, fresh fruit, local honeycomb, castelvetrano olives, cornichons, house baked focaccia, and house baked french baguette. The meat and cheese board is is a half board that includes the following meats and cheeses:

MEATS copa | prosciutto | fennel sausage

CHEESES brie | tea hive cheddar | red bell pepper pecorino

FULL BOARD 43 | MEAT & CHEESE BOARD 26

ON ICE & RAW

COLD WATER OYSTERS (rotating selection) rose granita, mignonette, lemon ½ dozen 22 | full dozen 44

AHI CRUDO ahi, serrano, yuzu broth, ginger, fresno, pea tendrils, chili oil 24

HAMACHI CRUDO sweet soy, crunchy togarashi, supreme clementines, fried shallot, garlic, citrus oil, micro orchids 24

SHAREABLE SNACKS

MARINATED OLIVES & ALMONDS citrus, garlic, olive oil, rosemary 9

HOUSE BREAD & BUTTER french butter, garlic rosemary, thyme, served with house baguette 10

PROSCIUTTO & BURRATA BOARD baby confit tomatoes, baguette, garlic oil 23

CHIPS & DIP caramelized onion, sour cream, smoked roe caviar, chive, served with kettle chips 10

SALADS

CAESAR SALAD little gem, arugula, radicchio, manchego, parmesan, housemade breadcrumbs and caesar dressing 17

SUMMER CITRUS SALAD baby kale, arugula, blood orange, kumquats, goat cheese, fennel, marcona almonds, burnt orange vinaigrette 18

GREEN GODDESS BABY GEM baby gem lettuce, seasonal green goddess yogurt, pistachio dust, chive dill 17

CHOPPED WEDGE SALAD romaine, bacon, bread crumbs, chives, pickled onions, bleu cheese crumbles and bleu cheese dressing 18

SANDWICHES

STEAK & CHIMICHURRI steak, swiss, garlic aioli, chimichurri, pickled onion, arugula dressed in olive oil + lemon juice served hot on house made focaccia 19

HOT TURKEY SANDWICH turkey, garlic aioli, bacon, swiss cheese, avocado, tomato, lettuce, served hot on house made focaccia 18

THE CAPRESE add prosciutto 4 pistachio pesto, heirloom tomatoes, arugula, fresh mozzarella served cold on house made focaccia. 16

FROM THE OVEN

GARLIC BUTTER PRAWNS garlic chive butter, breadcrumbs, lemon, parsley, served with house baguette 19

LEMON RICOTTA CRAB DIP blue crab, lemon ricotta, breadcrumbs, parmesan, scallion, served with house baguette 19

ROASTED CARROTS CASHEW AGRODOLCE baby rainbow carrots, hatch honey agrodolce, cashews, thyme, mint, saba 19

HANDMADE PASTA

LEMON RICOTTA AGNOLOTTI sweet corn puree, charred corn, roasted baby summer squash, rosemary burre monte, parmesan, basil 28

FOCACCIA SLABS

THE PEPPERONI ezzo pepperoni, mozzarella, parmesan, bruschetta marinara, hatch chile infused honey, on toasted focaccia 17

THE BRUSCHETTA toasted focaccia slab, whipped lemon ricotta, finished with parmesan and olive oil, served with a confit tomato bruschetta, basil, garlic 14

TO END THE NIGHT

S'MORES BAR peanut butter feuilletine, chocolate ganache, marshmallow, sprinkled with sea salt 10

CINNAMON BREAD PUDDING housemade pretzel bun, rum, with a cream cheese frosting, cinnamon powder 12

Our food is meant to be shared. Each dish coming out of the kitchen is designed to bring people together, encourage conversation, connection, and time spent around the table. Rooted in season and prepared with care, the food reflects a sense of place and the joy of gathering with your favorite people.

We hope our table is a place of rest, where meals are unhurried, relationships come first, and the simple act of eating together reminds us of what matters most.

-Two Travelers