



MENU

BEN'S BREAD | served w/ whole marinated olives & pizza butter (v) 12

TINNED FISH | chef's selection, served w/ sourdough crackers, aioli, rotating pickles MP

JAMON | thin-sliced serrano ham, bettermade chips, pickled peppers (gf) 20

CROQUETTES | salt cod, tartar sauce, espelette 18

BROCCOLI | romesco, mojo verde, hazelnut, sultana, pickled fresno, sourdough breadcrumb (vg) 23

ROMANO BEANS | grilled romano beans, caper vinaigrette, pea shoots, pickled raisens, cashew (vg) 18

CHOPPED SALAD | cool guy lettuce, olive, peppers, cucumber, pascualino cheese, green goddess, boiled egg (v, gf) 19

CARROTS | espelette honey, tahini, grapefruit, mojo verde, walnut (vg, gf) 22

HEARTH POTATOES | upstate NY potatoes, mojo verde butter (v, gf) 20

CLAMS ON TOAST | spanish chili crisp, manilla clams, sopping toast, chorizo, fennel 32

OCTOPUS A LA PLANCHA | charred octopus, peri peri, fried potatoes, grilled peppers, jalapeño (gf) 42

SWORDFISH | grilled swordfish, eggplant purée, mojo verde tabbouleh, marcona almonds 36

IBERICO SECRETO | pork blade steak w/ nora pepper glaze, marinated cucumber, green curry (gf) 34

TROUT | sauce vierge, celery root, saffron (gf) 36

HALF CHICKEN | grilled chicken, house pork chorizo, grilled zucchini (gf) 46

STRIP STEAK | beef jus, shiitake mushrooms (gf) MP

DESSERT

BASQUE CHEESECAKE | (v, gf) 14

PANNA COTTA | custard, seedling fruit strawberries, basil, potato chips (v, gf) 14

CHOCOLATE SORBET | (vg, gf) 14

(gf - gluten free, v - vegetarian, vg - vegan)

Consuming undercooked meat or eggs may increase risk of foodborne illness. Ask your server about menu items that are cooked to order.