



orno

iubentium

Daily Oysters

mignonette, chili cocktail sauce
half dozen 18 dozen 36

Chilaquiles 22

farm egg, salsa verde, queso fresco, avocado

Shakshuka 21

farm egg, castelvetro olive, sheep milk feta, sourdough

French Toast 20

almond granola, grand marnier syrup, brioche

Rosemary Potatoes 13

parmiagiano, aioli

Potato Pavé 19

farm egg, bacon, gruyere, chives

Charred Octopus 23

confit potato, pimento aioli, celery, aged sherry

Spicy Tuna Tartare 22

calabrian peppers, preserved lemon, guanciale

Green Chickpea Hummus 18

pickled beets, zaatar pita

House Bacon & Potato Pizza 21

fontina, fingerlings, egg yolk, scallions

House Lox Pizza 22

house lox, smoked mozzarella, capers

Grilled Wagyu Steak 29

wood roasted farm egg, yukon potatoes, chimichurri

Maine Lobster Toast 35

avocado, farm egg, everything spice, chili oil

Quiche Lorraine 17

gruyere, roasted mushrooms, spinach

Grilled Waygu Burger 24

bacon, aged cheddar, special sauce, housemade bun

Housemade Pastrami Benedict 25

hollandaise, poached farm egg, latkes

French Omelette 22

goat cheese, roasted garlic, fine herbs

Ricotta Pancakes 17

strawberries, vermont syrup

Mango Tart 16

basil pastry cream, lime

Mocha Cake 16

milk chocolate mousse, salted caramel

Banana Bread 11

chocolate sunflower butter

“Food is a universal language – a vessel for us to express our culture, work ethic, and the values of our community. My culinary passion has allowed me to express who I am in the most rewarding way possible.”

-Chef Niven Patel

*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

Cocktails

Cucumba 17

Tequila married with cooling cucumber and a hint of jalapeño spice, topped with a cloud of sea salt foam

Love, Lust & Lychee 20

An elevated Alkkemist Gin Gimlet with Rancho Patel Blue Pea Flower and lavender infused lychee

75 Apples 16

A take on a French 75 with ALB Vodka, rosemary infused apple and sparkling wine

The Mo'garita 18

A spicy Margarita filled with all the fresh local citrus and our private label Maestro Dobel tequila

La Roma 18

Roasted Espresso Martini featuring Illegal Mezcal, homemade hazelnut orgeat and Mr. Black

Strawberry Basil Spritz 16

An Aperol Spritz that is infused with basil and strawberry

Sangria 16

Our secret red sangria recipe for a reason

Bloody Mary 16

Homemade Bloody Mary Mix with ALB Vodka

Champagne

Telmont 95

Ruinart Blanc De Blancs 155

Billecart Salmon Rose 190

Krug Grand Cuvee 450

Dom Perignon 500

Dom Perignon Plenitude 2 850

Beer

IPA The Forager

Tripping Animals x Alpareno. FL. 14

Estrella Damn. Lager. Spain. 8

Heck. Helles Lager. Spanish Marie. FL. 13

Inedit Damn. Wheat. Spain. 10

Bottomless Champagne

\$75 pp | 2 hours limit

Moët & Chandon
Brut or Rose

Choice of:
Fresh Orange Juice or Peach Puree.

Non-Alcoholic

Cucumber Cooler 10

Cooling cucumber with a hint of jalapeño spice topped with a cloud of sea salt foam

Rosemary & Company 10

Rosemary-infused Native Guy Honey, with grapefruit juice and a hint of lemon

Piña Picante 10

Pineapple juice sweetened with jalapeño-infused agave

Sparkling

Bouvet Ladubay Crémant Brut Loire Valley, France NV 16

Telmont Brut Reserve Champagne, France NV 29

Moët & Chandon 'Impérial' Rosé Champagne, France NV 30

Moët & Chandon 'Impérial' Brut Champagne, France NV 30

White

Santa Margarita Pinot Grigio Alto Adige-Südtirol, Italy 2021 19

Emilio Moro 'Polvorete' Godello Bierzo, Spain 2021 16

Hartford Court Chardonnay Russian River Valley, California 2021 20

Matthews Sauvignon Blanc Columbia Valley, Washington State 2021 17

Rose

Rumor Rosé Provence, France 2021 19

Red

Alexana 'Terroir Series' Pinot Noir Willamette Valley, Oregon 2021 20

Lamole di Lamole Chianti Classico Riserva Tuscany, Italy 2019 17

Enrique Tremenda Monastrel Alicante, Spain 2018 15

Serial Cabernet Sauvignon Paso Robles, California 2020 18