

ok omens

STARTERS

CASTELVETRANO OLIVES

BREAD AND FANCY FRENCH BUTTER

WARM BEIGNETS

white cheddar, honey granules

SCALLOP CRUDO

cured in koji, olio verde olive oil, sansho, chives, lemon

CHICKEN LIVER MOUSSE

warm apple bread, black malt

FRENCH CHEESES

cow, goat, sheep, jam, bread

FRIED CHICKEN BITES

thai basil, radish, green szechuan peppercorn, hot sour cream

DUNGENESS CRAB

creamy saffron rice, chili aioli, pickled peppers, chives

VEGETABLES

TORITO SALAD

romaine, creamy cilantro dressing, corn nuts, cotija

GRILLED & MARINATED BEETS WITH SHEEP'S MILK CHEESE

yuzu, pear, maple sherry vinaigrette

BRASSICAS IN SEAWEED BUTTER

kohlrabi, cabbage, celery root puree, wakame, lime

ROASTED PRAIRIE CREEK CARROTS & MAITAKE MUSHROOMS

black garlic hoisin, beurre rouge

FRENCH FRIES

harissa ranch

ENTREES

FRIED CHICKEN TORITO SALAD

torito salad with our sliced fried chicken, crystal hot sauce

ROASTED MAITAKE & CHANTERELLE MUSHROOM PASTA

kale, parmesan cream, pedro ximenez sherry vinegar, tarragon

PAN SEARED TROUT & CHUNKY GRIBICHE*

mcfarland springs trout, crispy potatoes, shaved fennel & citrus

MAIALE AL LATTE

braised pork coppa, creamy sugo, grilled & raw chicories, padron peppers

CRISPY DUCK LEG CURED IN 6 SPICE*

red wine braised flageolet beans, lardons, sauce verte

AMERICAN WAGYU STEAK & MATSUTAKE MUSHROOMS*

kale, oxtail jus, brown butter sauce

THE BURGER* WITH FRIES

grilled and raw onions, shredded lettuce, pickles, cheddar & american cheese, smoked beef fat remoulade.

sub beyond burger +2

No need to tip! We add a 22% service charge to all tickets. 20% goes directly to staff. 2% is a wellness charge that is used to offer fully paid healthcare to our staff :) Thank you for your support!

*eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness