

Pearl

SNACKS

- Oyster (by the piece), *fermented hot sauce, horseradish, lemon, dill* / 3
Wood Oven Baked Ricotta, *spinach, herbs, chili, crostini* / 8
Soft Egg, *boquerones, thyme breadcrumbs, salsa verde* / 5

STARTERS

- Local Halibut Crudo, *strawberry, marcona almond, serrano chili, nuoc cham, cilantro* / 15
Mussels Escabeche, *rouille, grilled lavain, micro arugula* / 12
Chicory Caesar, *crispy prosciutto, roasted garlic croutons, shaved parmesan* / 12
Berbere Spiced Carrot Soup, *mint yogurt, pepitas, urfa* / 9
Blistered Shishito Peppers, *romesco, feta, lemon zest* / 10
Roasted Cauliflower, *black tahini hummus, green chermoula, almonds, golden raisins* / 11
Heirloom Tomatoes, *burrata, charred cucumbers, basil oil, pine nut dukkah* / 14

PASTAS

- Handkerchief, *white bolognese, grana padano, black pepper, herbs* / 19
Ricotta Cavatelli, *summer squash, corn, harissa butter, lime, ricotta salata* / 20
Squid Ink Spaghetti, *clams, san marzano tomatoes, fennel, pancetta, chili, breadcrumbs, orange agrumato* / 21

ENTREES

- Seared Tombo Tuna, *butter beans, roasted gypsy peppers, remoulade, arugula* / 25
Pork Chop, *polenta, apple-cranberry chutney, fines herb salad, pork jus* / 26
Duck Confit, *soft egg, frisée, levain croutons, medjool dates, blackberries* / 26
Wood Fired Octopus, *vadouwan lentil purée, romano beans, spicy olive tapenade* / 28

FAMILY SUPPER

(serves 2-3 people)

- Whole Roasted Chicken, *heirloom tomato panzanella, castelvetrano olives, market bean medly, herbed lebni, fried shallots* / 75

Acme Bread and butter service available upon request / 4

Please let us know if you have any allergies

Please limit payments to up to 4 credit cards. No separate checks.

4% will be added to your check in support of employee benefits