

THE VESPER

BITES

DEVEILED EGGS chorizo, frisee, pickled veg	7
SPICED BAR NUTS mixed warm nuts, rosemary	6
WARM OLIVES garlic confit, herbs	6
SPECK WRAPPED DATES manchego cheese	8
HAMACHI SPOONS* apple relish, agua chile, pickled fresno peppers	14

SNACKS

SHISHITO PEPPERS honey miso, smoked maldon sea salt, fresh lime	9
EDAMAME furikake, maldon sea salt	7
VESPER HERO SANDWICH pastrami, bacon, gruyere, house bbq sauce	9
SPREADS AND BREAD chef's selection of mediterranean spreads and flatbread	10
BRISKET POTATOES chimichuri, house BBQ sauce, pecorino cheese	14
KOREAN GLAZED RIBS asian slaw, cilantro, furikake	13

BOARDS

CHARCUTERIE 3 cured meats, pickled vegetables, crostini	18
VESPER SAMPLER duck pate, pork rilette, la tur cheese, brioche points, compote	21
CHEESE BOARD 3 cheeses, jam, crostini	19
ANTIPASTA PLATTER 3 meats, 3 cheeses, and accoutrements	30
CRUDITE BOARD mixed pickled, roasted, and blanched veggies, herb buttermilk sauce	14

SALADS

- add to any salad: shrimp \$7 chicken \$5

THE VESPER CAESAR* mixed greens, soft-poached egg, speck, nuts	11
BEEF AND PERSIMMON kale, pear, candied walnut, chevre cheese	14
PANZANELLA butter lettuce, candied lemon, cherry tomato, salame, feta, basil vinaigrette	11

Large parties of 6 or more will be on one check and subject to 20% gratuity.

Outside dessert fee \$4 per person -- Please ask a manager for help moving restaurant furniture.

*THIS FOOD ITEM IS NOT FULLY COOKED. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

SHARES

GRILLED CHEESE holey cow, gruyère, american	12
- add bacon, kimchi \$2 each	
SMOKED SALMON TOAST chive creme fraiche, capers, pickled fennel, soy glaze	15
SEASONAL SOUP DU JOUR chef's choice	9
SEARED AHI togarashi, furikake rolled, papaya salad, ponzu	16
LAMB MEATBALL FETTUCCINE bolognese, calabria pepper, herb panko	18
BRAISED SHORT RIB TACOS avocado mousse, escabeche, guajillo salsa, cotija cheese	16
CHICKEN JOOK CONGEE jasmine rice, rashish, onion, cilantro, chicharrones	15
KIMCHI FRIED RICE togarashi rice, gojujang, fried egg, peas, scallions, toasted nori	12
- add: shrimp \$7 chicken \$5	
SHRIMP AND GRITS andouille sausage, holy trinity, parmesan polenta, bbq	18

THE END

BANANA BREAD PUDDING caramel sauce, gelato	8	Quinta De La Rosa Ruby Reserve Port N 601	5 1oz 14 3oz
FRUIT CRUMBLE spiced pear, apples, blackberries, oats with gelato	8	La Fleur D'Or Sauternes 2014	4 1oz 9 3oz
CHOCOLATE POT DE CREME graham cracker, toasted meringue	8		