

THE DEN

BREAKFAST

8AM TO 11AM

ADD BACON +2

ADD AVOCADO +2

Croissant (V)	4
Homemade blueberry muffin (V)	5
Griddled blueberry muffin with chicken liver mousse	8
Masala Chai Overnight Oats with oatmilk, and pistachio butter, toasted coconut (V VE)	9
Breakfast taco with roasted jalapeño salsa (V) 1/2 {potato, egg & cheese or bean, egg, & cheese}(V)	6/10
Breakfast egg sandwich with housemade pickles and american cheese (V)	9

LUNCH & DINNER

11AM TO 3PM

5PM TO 10PM

SMALL PLATES

LARGE PLATES

Vegetable Crudité with green goddess dip (V GF)	10	Big Caesar Salad with gulf fish croquettes	17
Cucumber Salad scallion vinaigrette, crispy shallots	9	Beef Carpaccio with Charred radicchio and walnut chili crisp	18
Small Salad with bibb & bitter greens, citrus segments, crunchy quinoa, apple vinaigrette (V VE GF) add: chicken 6 shrimp 12	9	Pork & beef Meatballs with warm butter sauce	16
Ricotta Toast whipped ricotta, tomato jam, boquerones	12	Spicy Chicken Sandwich, mojo verde, carrots, fontina, pressed on a baguette, and fries	18
Chilled Shrimp Cocktail with scallion vinaigrette, and white cocktail sauce	20	Thin-patty Cheeseburger, never served medium rare, onions, special sauce, and fries	19
Tuna Tartare with bonito aioli, fried rosemary, and sesame tapioca crackers	22	Creamy Mushroom Bucatini with pepita crumble and lemon zest	16
Crispy Chicken Bites, with soft boiled egg aioli and herb salad (GF)	16	Steak Frites hanger steak, persillade sauce, spicy greens, and fries	26
A bowl of French Fries	6		

SWEETS

Housemade Den Donettes with szechuan glaze and lemon thyme sugar topping	5
Brown Butter Chocolate Chip Cookie served warm, garnished with a pinch of maldon salt	3
Housemade Vanilla Ice Cream your choice of 1 or 2 scoops, based on availability	3/6

V VE GF
VEGETARIAN - VEGAN - GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS POULTRY SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS