



Pickled Fish Menu

[available 12pm - close]

Small Plates

Grilled Blue Scorcher Sourdough 6
salted butter. *v*

Clam Chowder 6/10
bacon. corn. old bay.

Grilled Shitake Mushrooms 10
miso carrot puree. *gf / v+*

Spring Lettuces 10
pecans. pickled cranberries. *gf / v+*

Pickled Rockfish + Beets 13
creme fraiche. horseradish.
pickled red onion. *gf*

Burrata 12
warm potatoes. oil cured olives.
spring greens. *gf / v*

Dirty Dirty Fries 13
pork belly. garlic. goat cheese.
pickled peppers. truffle catsup. *gf*

Smoked Sablefish Brandade 13
roasted garlic. grilled sourdough.

Grilled Broccoli 11
basil hazelnut pesto.
soft boiled egg. pecorino. *gf / v*

Buttermilk Fried Oysters 15
comeback sauce. early pepper relish.

Large Plates

Painted Hills Beef Burger 17
aged cheddar. house gherkins. lettuce.
comeback sauce. fries.

Pink Shrimp Cakes 18
fennel. orange + caper salad. remoulade.

Buttermilk Fried Rockfish 19
fries. house tartar. lemon.

Roasted Apple + Mushroom Stuffed Cabbage 18
white bean ragout. rosemary. *gf / v+*

Fresh Tagliarini 21
peas. braised pork. parmigiano.

Mac + Cheese 16
aged cheddar. breadcrumbs. mascarpone. *v*
add bacon. 4 | add pink shrimp. 6

Roasted Sablefish 26
sauce bretonne. crispy caper. *gf*
black olive oil.

Roasted Half Chicken 24
fricassee of peas + mushrooms.
smoked ham hock. *gf*

Rhubarb Laquered Pork Shoulder 27
chard. goat cheese grits. *gf*

Painted Hills Striploin 35
new potatoes. broccolini.
blue cheese butter. *gf*

Pizza

available after 2pm

Basil Hazelnut Pesto 18
shaved spring onion. green garlic. *v+*

House Sausage 18
oil cured olive. red onion. pomodoro.

Roasted Broccoli 19
goat cheese. mushroom. white sauce. *v*

Pink Shrimp 22
lemon. green garlic. mornay.

Pepperoni 18
pomodoro. smoked pecorino. mozzarella.

Fresh Mozzarella 17
pomodoro. basil. *v*

gluten free = *gf* | vegetarian = *v* | vegan = *v+*

Executive Chef: Jake Martin | Chef de Cuisine: Armando Tovar | Sous Chef: Tommy Brooks

Living Wage

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and go directly to your server.

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