



Pickled Fish Menu

Small Plates

Fred's Kennebec Potatoes 11
pickled rockfish. creme fraiche. horseradish. *gf*

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

Burrata 13
radicchio. saba. pan grattato. *v*

Smoked Sablefish Brandade 13
lemon. grilled sourdough. *can be gf*

Savory Churros 11
sage. pumpkin ketchup. espelette. *v*

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

Hama Hama Company Oysters 3 ea
spruce mignonette. *gf*

Buttermilk Fried Oysters 15
comeback sauce. chow chow.

Dirty Dirty Fries 13
lardon. pickled peppers. goat cheese.
truffle ketchup. *gf*

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

Grilled Blue Scorcher Sourdough 6
salted butter. *v*

Chilled Pickles 10
seasonal selection. *gf / v+*

Large Plates

Braised Anderson Ranch Lamb Shank 30
white beans. garlic confit. *gf*

Roasted Half Chicken 25
white cheddar grits. grilled broccolini. *gf*

Fresh Tagliarini 20
local clams. anchovy. lemon. parmigiano.

Pork Schnitzel 27
champagne braised cabbage. baby carrots.
whole grain mustard jus.

Roasted Sablefish 31
cauliflower. black olive. parsley.
cauliflower puree. *gf*

Buttermilk Fried Rockfish 19
fries. tartar. lemon.

Savory Cabbage 20
winter squash stuffing. apple ragout. *v+/gf*

Painted Hills Beef Burger 17
aged cheddar. house bread and butter pickles.
comeback sauce. fries.

Aged Cheddar Mac & Cheese 16
mascarpone. breadcrumbs. *v*
add bacon. 4 | add pink shrimp. 6

Pink Shrimp Cakes 19
fennel. orange + caper salad. remoulade.

Pizza

available after 2pm

House Sausage 18
mama lil's peppers. red onion.
mozzarella. pomodoro.

Fresh Mozzarella 17
pomodoro. basil. *v*

Roasted Mushrooms 20
white sauce. truffle oil. bitter greens. *v*

Candied Butternut Squash 18
smoked feta. arugula. mornay. *v*

Pepperoni 18
pomodoro. mozzarella. smoked grana padano.

Caramelized Cauliflower 17
oil cured olive. fresh rosemary.
garlic confit. *v+*

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

Executive Chef: Jake Martin | PM 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.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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