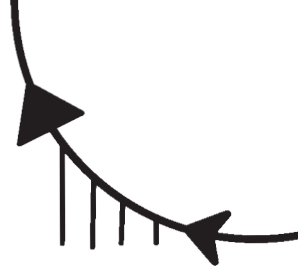


# PICKLED FISH



## Starters

**Hama Hama Company Oysters 18/36**  
spruce mignonette. gf

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

**Grilled Blue Scorchers Sourdough 6**  
salted butter. v

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

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

## Small Plates

**Buttermilk Fried Oysters 15**  
comeback sauce. chow chow.

**Pickled Rockfish 12**  
kennebec potatoes. creme fraiche.  
horseradish. gf

**Grilled Shiitake Mushrooms 11**  
miso carrot puree. gf / v+

**Burrata 14**  
radicchio. saba. pan grattato. v

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

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

**Savory Churros 10**  
sage. pumpkin ketchup. espelette. v

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

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

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

@pickledfishrestaurant | @adrifhospitality

## Large Plates

**Braised Anderson Ranch Lamb Shank 33**  
white beans. garlic confit. gf

**Trefin Sablefish 32**  
cauliflower. black olive. parsley. cauliflower puree. gf

**Fresh Tagliarini 22**  
local clams. anchovy. lemon. parmigiano.

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

**Roasted Half Chicken 26**  
white cheddar grits. grilled broccolini. gf

**Buttermilk Fried Rockfish 19**  
fries. tartar. lemon.

**Savoy 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

## Wood Fired Pizza

**House Sausage 19**  
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+

**Executive Chef: Jake Martin | Kitchen Manager: Tommy Brooks**

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, 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.