



## Appetizers

OHS garlic parker house roll | 1.50 ea

Summer Squash Soup

Charred corn, extra virgin olive oil | 10

Watermelon Salad

Arugula, black radish, walnut vinaigrette | 12

Burrata

Eggplant Caviar, grilled sourdough | 15

Salmon Tartare

Bell pepper, red onion, cilantro, pickled ginger emulsion,  
corn tortilla | 14

Grilled Pork Belly

Mango, Cilantro, kimchi emulsion | 15

Mushroom Flatbread

Maitake mushrooms, aged provolone, caramelized shallots,  
chimichurri | 16

a 20% gratuity is included for all parties of 5 or more. please let your waiter know if you have food allergies or concerns. (v) vegetarian (\*) can be made vegetarian upon request.  
as advised by the local health department, consuming raw or undercooked meat, seafood + eggs may increase your risk of foodborne illness.

## Lunch Served

Tuesday - Friday: 11.30am - 2.30pm

Proprietor: Jack Tagmouti  
Executive chef: Joe Beninato

## Pastas & Pots

Cavatelli Pasta

Braised leeks, oven roasted tomatoes, arugula pesto,  
breadcrumbs (v) | 23

Summer Mussel Pot

PEI mussels, roasted confetti potatoes, chimichurri,  
white wine, grilled sourdough | 16/28

Gin Mussel Pot

PEI mussels, fennel, cabbage, anise, gin, lime,  
Cream, grilled sourdough | 16/28

Summer Clam Pot

Crimini mushrooms, charred corn, pickled fresno chilis, corn  
stock, scallion butter, grilled sourdough | 16/28

## Sandwiches & Entrees

Summer Squash on Sourdough

Grilled summer squash, aged provolone, tomato | 14

Oyster Po-boy

Cornmeal crusted oysters, old bay aioli, shredded cabbage,  
French fries | 17

Shrimp Pizza

Smoked paprika tomato sauce, arugula, provolone | 19

Fried Chicken Banh Mi

Pickled vegetables, jalapeno aioli, cilantro, french fries | 16

Kobe Burger

Heirloom tomato, fried egg, aioli, house made brioche bun,  
French fries | 18

Scallops

Summer squash, grilled peach, corn pudding,  
spiced popcorn | 28

Hanger Steak

Grilled asparagus, fingerling potatoes, chimichurri | 25