



Appetizers

OHS garlic parker house roll | 1.50 ea

Watermelon Salad | 12

Arugula, black radish, walnut vinaigrette

Burrata | 15

Eggplant Caviar, grilled sourdough

Summer Squash Soup | 10

Charred corn, extra virgin olive oil

Salmon Tartare | 14

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

Grilled Pork Belly | 15

Mango, avocado, kimchi emulsion

Mushroom Flatbread | 16

Maitake mushrooms, aged provolone, caramelized shallots, chimichurri

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

House-Made Fettuccini 23

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

Summer Mussel Pot 16/28

PEI mussels, roasted confetti potatoes, chimichurri, white wine, grilled sourdough

Gin Mussel Pot | 16/28

PEI mussels, fennel, cabbage, anise, gin, lime, Cream, grilled sourdough

Summer Clam Pot | 16/28

Crimini mushrooms, charred corn, pickled fresno chilis, corn stock, scallion butter, grilled sourdough

Sandwiches & Entrees

Summer Squash on Sourdough | 14

Grilled summer squash, aged provolone, tomato

Oyster Po-boy | 17

Cornmeal crusted oysters, old bay aioli, shredded cabbage, fries

Shrimp Pizza | 19

Smoked paprika tomato sauce, arugula, provolone

Fried Chicken Banh Mi | 16

Pickled vegetables, jalapeno aioli, cilantro, fries

Kobe Burger | 18

Heirloom tomato, fried egg, aioli, house made brioche bun, fries

Scallops | 28

Summer squash, grilled peach, corn pudding, spiced popcorn

Hanger Steak | 25

Grilled asparagus, fingerling potatoes, chimichurri