

# CHAPTER 6

*Welcome to Chapter Six!*

WE BELIEVE AN UNFORGETTABLE MEAL, LIKE AN UNFORGETTABLE TRIP, SHOULD BE AN ADVENTURE. WITH THIS NEW CHAPTER FOR RARE ROOTS, WE BRING YOU THE OPPORTUNITY TO TRAVEL BY MENU FROM SOUTH END TO THE COASTS AND FIELDS OF SPAIN, MOROCCO, ALGERIA, TUNISIA, FRANCE, AND ITALY.

*The Western Mediterranean awaits!*

# AMUSE BOUCHE

TINY BITE, LITTLE SNACK, SMALL NIBBLE  
CHEF'S WHIM

2

# MEZZE

DIPS & SPREADS, SERVED WITH HOUSE BREAD

WHIPPED RICOTTA	14
mint-pistachio pistou, evoo	
MELTY NDUJA	15
piquillo pepper, fontina, roasted garlic	
PROSCIUTTO CARPACCIO	20
hazelnut gremolata, manchego, white balsamic, fennel, arugula	
CONFIT GARLIC	15
calabrian chiles, brown anchovy, herbs	

# TAPAS

SIDES, SNACKS, VEG

MARINATED OLIVES & ALMONDS	8
orange, aromatics, herbs	
GEM CAESAR*	18
preserved lemon, castelvetro olives, charred alliums, parmesan, sourdough gremolata, cured egg yolks	
SPICY TUNA CRUDO*	17
marcona almond salsa matcha, tangerine	
ROASTED EGGPLANT	13
pine nut-lemon relish, crispy shallots	
ROASTED CARROTS	16
maple glaze, pistachio dukka, tahini, pomegranate	
CHARRED BROCCOLI	17
pine nut romesco, lemon, aleppo pepper	
VERDE CHICKPEAS	14
yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo	
ROASTED MUSHROOMS	18
spiced yogurt, verde chickpea hummus, sumac onions	
HOUSE CUT ZA'ATAR FRIES	11
garlic-sherry aioli*	

## SKEWERS

WAGYU STEAK\* 15

au poivre aioli, crispy potatoes

SHRIMP 12

castelvetro salsa verde, chili oil

CHICKEN THIGH 12

fermented garbanzo rub, garlic-ginger vinaigrette, sesame, herbs, lime

SPICED LAMB KEFTA\* 13

tzatziki, sumac onions

# SMALL PLATES

COMPOSED HOUSE FAVORITES

MARKET FISH	MKT
chef's whim	
WHOLE FISH	MKT
pan roasted, harissa, chermoula	
TUNA A LA PLANCHA*	26
fried potato, pickled shallots, herbs, lemon aioli, salsa verde	
OCTOPUS PUTTANESCA	26
preserved toamtoes, olives, capers, jumbo lump crab, squid ink cavatelli, bottarga gremolata	
SKATE WING	19
chickpea flour dusted, jowl bacon, caper butter, fines herbs	
SAFFRON BOUILLABAISSE	20
clams, mussels, shrimp, lardons, potatoes	
RYE BUCATINI	18
salsa di noci, butternut squash, parmesan, pecorino, walnuts	
BUTCHER'S SALAD*	26
sliced steak, almonds, basil, mint, torn croutons, oranges, red onion, spicy harissa vinaigrette	
RIGATONI	20
calabrian chili, tomato sugo, merguez sausage, pecorino	
HANGER STEAK*	24
olive salsa verde	
GNOCCHI & LAMB	20
braised lamb neck, soffrito, basil	
SHERRY BRAISED PORK CHEEK	18
potato chip, sherry jus, herbs	

# LARGE PLATES

SEAFOOD FEAST	72
whole fish, clams, mussels, shrimp, shakshuka, potatoes, chorizo	
BRAISED SHORT RIB	HALF 36    WHOLE 68
moroccan spiced, winter squash puree, local root veg, apricot-almond dukka, feta cheese	
CHICKEN TAGINE	HALF 32    WHOLE 55
local chicken, tangier spice, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint	
FARMERS TAGINE	30
local winter veg, potatoes, K&W Farms mushrooms, winter squash puree, apricot-almond dukka, feta cheese	

-Franki Anjelica Clement Foundation  
of Shalom Park Endowment Fund-

*The Treatment*

Let your server and chef take you on a tasting tour of our menu!!  
\$5 of each Treatment is donated to a local charity.

70/PERSON

# WINE

BY THE GLASS

## WHITE

	3OZ / 6OZ
TEGERNSEERHOF GRUNER VELTLINER 2023, Wachau, Austria	8 / 16
DUBREUIL SAUVIGNON BLANC 2022, Loire, France	8 / 15
GRAMONA GESSAMI 2022, Penedes, Spain	8 / 16
ANNA ESPELT GRENACHE BLANC 2022, Catalunya, Spain	9 / 17
CH. ROC MEYNARD BORDEAUX BLANC 2020, Penedes, Spain	7 / 13
DOM. DE LA DENANTE CHARDONNAY 2022, Burgundy, France	8 / 16

## RED

	3OZ / 6OZ
CALX PRIMITIVO 2021, Puglia, Italy	7 / 14
PEIQUE 'CUVEE M' MENCIA 2022, Bierzo, Spain	7 / 13
LA MERIDIANA BARBERA D 'ASTI 2021, piedmont, Italy	6 / 12
ST. SEURIN BORDEAUX 2019, Bordeaux, France	8 / 16
BODEGAS BHILAR RIOJA TINTO 2021, Rioja, Spain	9 / 18
CH. UNANG VENTOUX 2021, Rhone Valley, France	9 / 18

## ROSÉ & SPARKLING

	3OZ / 6OZ
DOMAINE VETRICCIE ROSÉ 2023, Corsica, France	5 / 10
MAS DAHOA CAVA BRUT NV, Catalunya, Spain	7 / 14
VENTO DI MARE MOSCATO NV, Sicily, Italy	5 / 10

## HOUSE

	GLASS / CARAFE
WHITE Abruzzo, Italy	9 / 30
RED Tuscany, Italy	9 / 30

# SPRITZ

14

sparkling water & prosecco  
 STRAWBERRY MONTENEGRO  
 HIBISCUS APEROL  
 LEMON ZEST DOLIN BLANC  
 LAMBRUSCO  
 ORCHID APERITIVO  
 PASSIONFRUIT CINNAMON

ASK YOUR  
 SERVER  
 ABOUT OUR  
 LONG  
 WEEKEND  
 WINE FLIGHT!

# BEER

ESTRELLA DAMM LAGER	6.5
PAULANER HEFEWEIZEN	6
MENABREA AMBER	7
LA CHOUFFE BLONDE	8
ESTRELLA GALACIA NON-ALC LAGER	6

## LOCAL

FREERANGE BREWING SEA OF COMPANIONS OYSTER STOUT	9
RESIDENT CULTURE ROTATING IPA	9



# COCKTAILS

16

## ¡SALUD!

### 'THE SPANISH TABLE TOAST'

a boozy espresso martini slushie with peppermint tequila, espresso, grind espresso liqueur, cacao nib infused licor 43, creme de cacao, vanilla salt, chocolate bitters

## PAPI DULCE

aleppo pepper oil washed tequila, cocchi americano, cappelletti, lemon zest, strawberry

## JOLIE FUMÉE

pineapple infused maker's mark bourbon, mezcal, green chartreuse, oscura amaro, lime, tiki bitters

## THE FRENCH RIVIERA

rosé sangria, lemon zest tequila, rosé, grapefruit, berry jam

## SUNDAY AFTERNOON ON THE ISLAND

cruzan light rum, appleton estate, licor 43, allspice dram, vanilla, lime

## ARRIVEDERCÍ

strawberry infused mezcal, cherry blossom vermouth, orchid reduction, citrus, vanilla

## PEACE & FRIENDSHIP 2.0

coconut oil washed gin daiquiri, pineapple, sage, lime

## BRUNCH ON THE BOULEVARD

knob creek bourbon, rye, averna, campari, espresso

## AMER & DOUX

barrel aged strawberry negroni: roku gin, strawberry infused campari, vermouth

## SEVILLE AT SUNSET

maker's mark bourbon, cocchi rosa, mazzura, lemon, rhubarb bitters

## SHORTIES

9

served chilled

PINEAPPLE VANILLA

PEACH ROSÉ

BLUEBERRY LÍMON

GRAPEFRUIT ORANGE CREAMSICLE

MANGO CHAMOY

ESPRESSO LEMON

POMEGRANATE CHERRY



LET US TAKE YOU ON A LIBATIONS TOUR OF THE MEDITERRANEAN!!

*The Tippy Treatment*

40/PERSON

*The Non-Tippy Treatment*

20/PERSON

*Spirit Free*

10

## ITALIAN SPRITZ

lyres italian aperitif, orange, preserved lemon oleo, soda

## HIBISCUS LEMONADE

green tea, lemon

## UNSPIKED IV

cherry limeade

## LACONIAN BREEZE

seedlip grove 42, orange blossom, orange oleo, soda

## SUNSET IN THE MEDITERRANEAN

seedlip grove 42, hibiscus, grapefruit, orange oleo

# TEA POTS

MOROCCAN MINT house favorite green tea with loads of fresh mint (low caffeine)	7.5
SILVER NEEDLES white tea with rich, savory finish (medium caffeine)	8.5
AFRICAN ROOIBOS naturally sweet and refreshing (zero caffeine)	7.5
EARL GREY black tea with bergamot citrus oil (medium caffeine)	7.5

# WATER & SODA

PELLEGRINO AGUA CON GAS 500ML	6
ACQUA PANNA 500ML	6
COKE, DIET COKE, SPRITE, GINGER ALE	4
GHIA LE SPRITZ LIME & SALT SODA (N/A)	9
CASAMARA SERA AMARO CLUB SODA (N/A)	6.5
CASAMARA CLUB FORA LEISURE SODA	6.5
FENTIMAN'S GINGER BEER	6

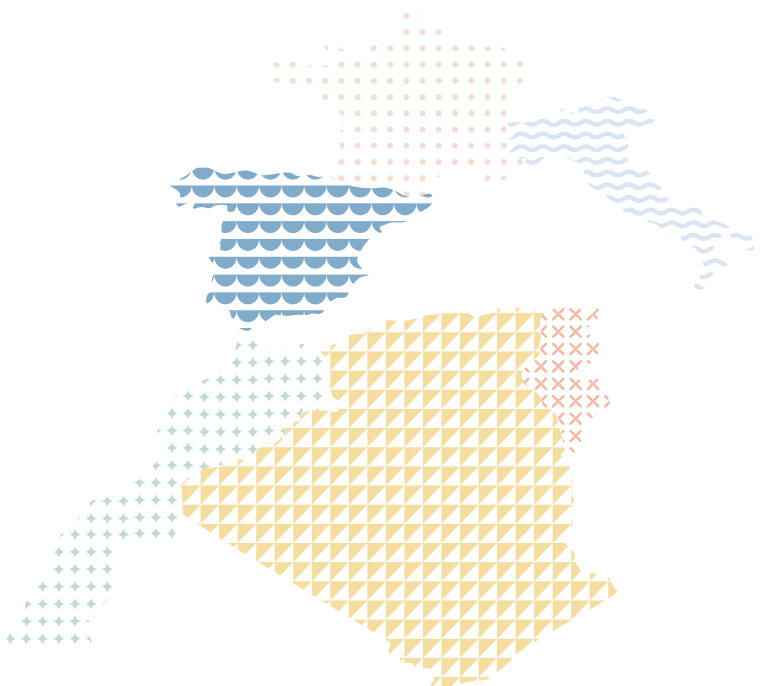
## *Freedom Fresh Roast* COFFEE & ESPRESSO

COFFEE	4
ESPRESSO	4
CAPPUCCINO/LATTE	6
CAFFE CORRETTO espresso with splash of brandy & sambuca	7
MAROCCHINO espresso with cocoa powder and frothed milk	6
ESPRESSO CON PANNA espresso with sweet amaro whipped crema	7

Proud to partner with and offer:



*Salud!*  
A VOTRE SANTÉ.  
*Salute!*  
LET'S FEAST.



\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.