

# T A P A S

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## S M A L L P L A T E S

**warm olives** 6

mixed olives marinated with citrus and herbs

**jamón ibérico** 24

ultra-premium spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil

**seasonal toast** 10

rustic toasted bread with seasonal toppings that change often

**seasonal salad** 12

dressed greens with seasonal ingredients and nuts

**patatas bravas** 7

fried fingerling potatoes served with brava sauce and cumin aioli

**brussel sprouts** 12

roasted brussels with harissa, smoked lemon vinaigrette, seven spice crema

**mushrooms** 13

oyster mushrooms with sunchokes, charred scallions, marcona almond vinaigrette

**peppers** 11

blistered peppers in garlic sauce

**cauliflower** 13

roasted, with brown butter yogurt, cured egg yolks, mint salsa verde

**sopa del dia** 8

ask your server for details

**kebob** 14

sweetbreads a la plancha with chimichurri sauce and pickled shallots

**scallops** 17

seared sea scallops with chickpea grits, sundried tomatoes, and pickled fennel

**octopus** 16

with fried chive panisse, olive tapenade, and saffron crema

**bone marrow** 12

celery-root-bacon hash and fried rosemary

**banh mi** 11

pork belly confit, paté, pickled vegetables on toasted baguette

**fried chicken** 15

crispy leg and thigh with piquillo marmalade, sherry vinegar reduction

**ibérico pork** 18/15

ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with seasonal accompaniments

**bread basket** 4

rustic bread drizzled with good olive oil and sea salt

## A B O U T I B É R I C O

Ibérico hogs, the black-footed pigs of Spain, roam free in the cork-oak forests fed on a grain and wild forage and turning into the most coveted pork in the world. We present this prized meat cured as Jamon Ibérico or grilled as a ibérico pork tapa or ración.

# R A C I O N E S

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## L A R G E P L A T E S

Good for 2 to 4 people. Allow 20 min.

**black paella 44**

dish of crispy black forbidden rice  
and assorted seafood

**roasted chicken board 38**

two thighs and legs, crispy and juicy, served with  
seasonal accompaniments and vegetables

**dry-aged steak board 69**

Certified Angus 18 oz. bone-in strip, sliced, with  
roasted marrow bone, with seasonal  
accompaniments and vegetables  
Medium-rare only.

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## A F T E R D I N N E R

### D E S S E R T

**seasonal pound cake 7**

changes often, ask your server

**caramel bread pudding 8**

cherry-rose glaze, candied thyme

**chocolate con pan 7**

melted dark chocolate and nutella with toast  
drizzled with olive oil and sea salt

**dessert cheese board 16**

sea salt caramel, dried cherries and fig jam  
served with three cheeses

**seasonal fruit crisp / a la mode 6/9**

baked fruit with streusel

### C O F F E E & T E A 4

**organic colombian french press**

**english breakfast tea** - Davidson's Organics

**green jasmine tea** - Fujian Tea

**paris tea, blend** - Harney and Sons

**egyptian chamomile** – Davidson's Organics

### D E S S E R T W I N E

**Sauternes 2011 10**

Chateau Guiraud – Bordeaux, France

**Porto Ruby Reserva NV 9**

W.& J. Graham's – Porto, Portugal

**Broadbent Madeira 5 Year NV 9**

Juan Teixeira – Madeira, Portugal

**Moscato D'Asti 2015 9**

Cascinetta by Vietti – Piedmont, Italy

**Pedro Ximenez NV 9**

The Valdespino Family – Jerez, Spain

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Each of our dishes is carefully composed. Changing or removing any element destroys the balance of the dish. So, please no substitutions.

# **B O A R D S**

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## **F O R S H A R I N G**

### **french board 32**

6 fine french cheeses  
served with fruits, nuts, olives and rustic bread

### **spanish board 32**

selection of 3 spanish meats and 3 cheeses with  
quince paste, marcona almonds,  
dried fruits and olives

### **italian board 32**

selection of 3 italian cured meats and 3 cheeses  
with fig jam, olives, dried fruits and hazelnuts

### **your own board MP**

select 3 to 7 items

## **C U R E D M E A T S**

### **jamon ibérico 15** – Andalusia, Spain

cébo de campo by Montaraz, 24 month  
ibérico hogs, the black-footed pigs of Spain,  
roam free in the cork-oak forests gorging on  
acorns (bellotas) and greens.

**serrano ham 9** – TSG Extremadura, Spain  
more gamey and earthy than its italian cousins,  
this Spanish "mountain ham" is rich and salty

### **lomo 7** – Andalucía, Spain

pork loin seasoned with garlic, sea salt and  
smoked paprika from La Vera,  
then cured for 90 days

### **chorizo 6** – New York State

by Imperial - dry-cured sausage with deep smoky  
flavor, not flaming hot, but distinct  
notes of red pepper

### **prosciutto 9** – PDO Parma, Italy

produced by italian artisans Fratelli Galloni  
aged traditionally for 24+ months

### **capicola 8** – San Francisco, California

by Columbus, a family company founded in 1917 dry-  
cured shoulder superbly seasoned,  
rivals prosciutto in flavor

### **felino 6** – St.Louis, Missouri

by Un Mondo Handcrafted Salumi - small, coarse-  
ground salami with red wine,  
vibrant color, full, meaty flavor

### **speck 7** – PGI Alto Adige, Italy

lightly smoked prosciutto from the Tyrolian Alps  
on the Italian-Austrian border, dry-aged traditionally  
for 24 mo.

### **bresaola 9** – Poconos, Pennsylvania

originally from Lombardy, Italy, made from selected  
lean beef, lightly seasoned & air-dried.  
intensely beefy, melt-in-your-mouth tender

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We take reservation for parties of 7 or more.  
Reservations are held for 10 minutes past reservation  
time. We seat complete parties only.

# C H E E S E S

## **campo manchego 6**

La Mancha, Spain, 3-6 months  
blend of cow, sheep, goat's milk, firm-textured with intense, zesty taste and slightly sharp at the end

## **tetilla 5**

Galicia, Spain, 1-3 months  
soft, thick and smooth with scatterings of air pockets, tetilla ("little teat") is tangy and buttery, with a creamy mouth feel

## **caña de cabra 6**

Jumilla, Spain, 1-2 months  
a unique, soft-ripened goat's milk cheese with beautiful bloomy white rind – delicate and silky

## **burrata 6**

WI, USA, fresh  
handcrafted mozzarella pouch filled with rich, creamy stracciatella

## **brenta stagionato, DOC 5**

Alto-Adige, Italy, 6 mo  
sweet, creamy, full bodied, herbaceous, but not overpowering

## **pecorino moliterno al tartufo 7**

Sardinia, Italy, 6-8 months  
sheep milk cheese shot through with thick veins of truffle, rounded flavor and firm texture

## **melted raclette, AOP 7**

Savoy, France, 3-6 months  
by Societe Fromagère du Livradois  
pungent and slightly nutty, semi-firm texture, served on crusty bread

## **fourme d'ambert 5**

Auvergne, France, min 28 days  
less spicy than it's famous cousin, Roquefort, but as velvety, creamy and mushroomy

## **d'affinois (da-fin-wa) 7**

France, 2 months  
by Fromagerie Guilloteau - brie like, but creamier - sweet, and earthy, hint of mushroom

## **ossau iraty 6**

Pyrénées-Atlantiques, France, 4+ months  
by Onetik, Fromagerie Macaye – sheep milk semi-hard cheese with supple, creamy and buttery mouth feel, herbaceous, nutty, fruity & caramel-like

## **gruyère, AOP 6**

Gruyère, Switzerland, 6-12 months  
wonderfully complex **raw** milk cheese – notes of candied walnuts, dried fruit and spice

## **tomme de savoie 5**

Savoy, France, 3-6 months  
rustic cheese made with **raw** cow's milk, tangy, slightly citrusy and mushroomy

## **aged english cheddar 6**

Dorset, England, 15 months  
crumbly texture with crunchy salt crystals and rich, deliciously sweet paste

# H A P P Y   H O U R

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**M O N D A Y – F R I D A Y**  
**12 P M – 6 P M**

**2 for 1**

on all wine by the glass and beer

**\$ 5 tapas**

marcona almonds      melted raclette  
warm olives            chicharrón  
blistered peppers      patatas bravas  
marinated manchego

## L U N C H

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**EVERY DAY UNTIL 3:30PM**

### S A N D W I C H E S

<b>prosciutto</b> 11 creamy d'affinois cheese, dalmatian fig jam	<b>ham and cheese</b> 10 lomo, manchego, membrillo, hot pepper, arugula
<b>italian tuna</b> 14 with dressed arugula, pickled red onion and capers	<b>italian blt</b> 10 smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion

### P A N I N I

<b>d'affinois panini</b> 10 creamy d'affinois, walnuts, onion jam, arugula	<b>chorizo panini</b> 9 hot chorizo, spanish tetilla, cumin aioli, arugula
<b>copa cubano</b> 11 capicola, cheddar, pork belly, fresh kraut and french mustard	<b>goat &amp; mushroom</b> 9 caña de cabra with roasted mushrooms and a dash of truffle oil

### D R Y – A G E D   B E E F B U R G E R S

<b>swiss burger</b> 16 authentic swiss cheese, wild mushrooms
<b>bleu burger</b> 15 french bleu cheese, caramelized onion, maple bacon marmalade
<b>buddha burger</b> 13 vegan burger spiced with coconut and curry

### S A L A D S & V E G E T A B L E S

<b>seasonal salad</b> 12 dressed greens with seasonal ingredients and nuts
<b>seasonal vegetables</b> ask your server what's on the menu today
<b>house salad</b> 8 well-dressed greens

## B U R G E R   N I G H T

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**EVERY TUESDAY 4PM – 12AM**

Enjoy one of our artisanal burgers  
for dinner. It's an experience.

# **B R U N C H**

**SATURDAY & SUNDAY 11:00AM — 3:30PM**

## **C O C K T A I L S**

**mimosa 7**

prosecco and orange juice

**bellini 7**

prosecco and tropical fruit puree

**tinto de verano 8**

spanish red wine, fizzy moscato d'asti

**aperol spritz 8**

cava and aperol

**bloody maria 9**

tequila, tomato juice, cilantro, spices

**bloody marvelous 15**

bourbon, chardonnay, bloody mix, olives

## **B R U N C H P L A T E S**

**eggs bloomfield 12**

two poached eggs atop crispy prosciutto and toast with savory herb and cream sauce

**pecorino scramble 8**

fluffy scrambled eggs topped with grated black truffle cheese and toast

**ham and cheese toast 8**

grilled open face prosciutto, manchego, and d'affinois

**cognac french toast 10**

orange cognac infused french toast topped with dalmatian fig jam

**bacon 5**

country bacon crisped on the plancha

## **B O X E R ' S B R U N C H**

**B O A R D 69**

serves 2 to 4

Certified Angus 18 oz. Dry-aged sliced strip with 4 sunny-side-up eggs, bacon, fried potatoes and toast

## **BRUNCH PRIX FIXE**

**reservations for 7 to 14**

**must be ordered at the time of reservation**

**\$20 per person**

cured meat and cheese boards  
prosciutto and brie loaded toast  
pecorino scramble  
cognac french toast  
chorizo panini  
patatas bravas • bacon

## **BRUNCH BEVERAGE DEAL**

**only available with brunch prix fixe**

**all bottles of wine \$10 off  
carafes of brunch cocktails \$28**