

STARTERS

- DUCK CONFIT TOAST 18**
sonoma county duck, onion marmalade, pickled mustard seed, goat cheese, radish (d,g)
- BUFFALO WINGLESS 17**
thai chili glaze, candied celery, maytag blue cheese, buttermilk ranch, scallion (d,g)
- SPICY TUNA TACOS 20**
goma wakame, mango, sweet soy, crispy gyoza (g)
- FRENCH ONION GNOCCHI 17**
braised pork, caramelized onion, manchego, butternut squash, brown butter crostini (d,g)
- TRUFFLE MUSHROOM FLATBREAD 18**
maitake mushroom, arugula & shaved onion, gruyère, truffle crumbs (d,g)
- BLT SLIDERS 16**
thick cut bacon, pimento cheese, cornbread, lovage, tomatillo, maple mustard glaze (d,g)
- POINT JUDITH CALAMARI 18**
fried hots, basil aioli, puttanesca (g)
- SHISHITO PEPPERS 16**
ponzu, bonito sand, togarashi peanuts (n)
- 1 LB PRINCE EDWARD ISLAND MUSSELS 19**
white wine & garlic or san marzano pomodoro, pecorino garlic bread (d,g,s)
- DANG DANG SHRIMP 17**
tempura, nashville hot aioli, green papaya, tajin (d,g,s)
- SPANISH OCTOPUS 19**
marcona almond romesco, spanish chorizo, confit cipollini, red watercress (n)
- ALE BATTERED CHEESE CURDS 14**
wisconsin cheddar, "O" sauce (d,g)
- PASTA OF THE DAY MKT**
chef's daily creation (g) (available after 4 pm)

SOUP & SALADS

- CHOWDERFEST GRAND CHAMPION MANHATTAN RED 15**
local clams, smoked ham, mirepoix (s)
- CHEF'S DAILY SOUP OF THE DAY 14**
- DADDY O CAESAR 15**
baby romaine, roasted peppers, 12 month manchego, warm polenta croutons, lemon caesar dressing (d)
- BURRATA & RED KURI SQUASH 17**
radicchio, frisée, pomegranate vinaigrette, candied pepitas, rosemary focaccia (d,g)
- O CHOPPED 16**
iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)
- BEET & ARUGULA 16**
eagle road beets, arugula, goat cheese crema, pickled grapes, pistachio vinaigrette, mint (d,n)
- ADDITIONS**
- GRILLED CHICKEN 10 | GARLIC SHRIMP 12**
- PAN SEARED SALMON 14 | STEAK TIPS (g) 16**

SANDWICHES

- DADDY O BURGER 25**
double cheddar, bacon remoulade, lettuce, tomato, onion, brioche bun, fries (d,g) add caramelized onion 2
- GARLIC SHRIMP TACOS 22**
kale & cabbage slaw, avocado, aji amarillo aioli, pickled red onion, fries (g,s)
- BRAISED SHORT RIB CHEESESTEAK 25**
citrus braised short rib, truffle mornay, balsamic vidalia onions, ciabatta, au jus, fries (d,g)
- GRILLED CHEESE & FIG JAM 21**
comte cheese & dublin cheddar, country white bread, nice lil' salad (d,g)
+add house smoked bacon 4
- BUTTERMILK FRIED CHICKEN SANDWICH 24**
pickle brined, kimchi mayo, shaved romaine, house pickles, brioche roll, fries (d,g) add cheese 2

ENTREES

- LOCAL FLOUNDER PICCATA 38**
creamy crab orzo, petite greens salad, lemon caper butter (d,g,s)
- VERLASSO SALMON 36**
creamer potatoes, watercress & citrus salad, pesto, port reduction (d)
- LOCAL SCALLOPS 45**
tuscan kale, n'duja vinaigrette, sweet potatoes, pistachio gremolata (n,s)
- CIOPPINO 35**
wild shrimp, mussels, lump crab, broccoli rabe, confit tomato, strozzapreti pasta, tomato brodo, anchovy bread crumbs (g,s)
- SHORT RIB TAGLIATELLE 34**
pearl onions, wild mushrooms, crème fraîche (d,g)
- STEAK FRITES 43**
10 oz hanger Steak, confit cipollini, red watercress, truffle fries, house steak sauce (d)
- FREE RANGE HALF CHICKEN 34**
roasted root vegetables, brown butter, roasted chicken demi-glaze, sage (d)
- SEAFOOD COBB SALAD 36**
lobster, shrimp, lump crab, saffron tartar, cucumber, tomato, egg, avocado, iceberg, sherry vinaigrette (d,s)
- VEAL SCALLOPINI 45**
farro, black garlic crema, crisp brussels, kuri squash (d,g)
- THAI STEAK & NOODLE SALAD 34**
filet tips, lo mein, green papaya, daikon, field greens, avocado, sesame-soy dressing, macadamia nuts (g,n)

SIDES

- RUSSET POTATO FRIES 9**
- CREAMER POTATOES 9 (d)**
- HOUSE SALAD 9**
- CREAMY CRAB ORZO 11 (d,g,s)**
- BRUSSELS SPROUTS 11** house bacon, mustard crumbs (g)
- BROCCOLI RABE 9** braised fennel, calabrese chili
- TRUFFLE FRIES 12** parmesan, truffle aioli, herbs (d)