

Tapas

white Boquerones , pine nuts, manzanilla olives	5
lightly battered Eggplant with agave	5
tomato Watermelon salad	6
galician style young Pulpo , lemon oil, paprika	5
Piquillo Peppers filled with sweetgrass dairy goat cheese	6
hot cured spanish Sausage in hard cider	5

Appetizers

grilled country bread, white Lardo , confit mushrooms	7
duck liver Terrine , chipotle roasted peaches, toast	8
virgina lump Crab Cakes , mustard sauce, chili oil	8
Arepas , home town honey, cabrales cheese	6
fried Sweet Peppers , maldon salt	6
Lomo with sweet melon, garden mint, firm goat cheese, powdered guajillo	9
cold water Oysters , black pepper-cava mignonette	mrkt
crisp pork belly " Chicharrones ", piquillo aioli, warm almond salad	7

Salsas

chile con Queso , a blend of cheeses, cream, and chile peppers	6
Guacamole , smashed avocado, herbs and spices	5
salsa Verde , green tomatillo salsa, mild spice	2
Pico de gallo , chopped tomato, jalapeño, red onions	2
Ecuadorian , puree of san marzano tomato, serrano chile, scallions	2
Habanero , smoked habanero chile, tomatillo tomato, onion	2

Soups and Salads

Pozole , cabbage, tomato, cilantro, avocado, lime, garbanzo beans	5
roasted tomato Gazpacho , tomato and virginia lump crab salad	6
salad of conserved Tuna , fingerling potatoes, pole beans, hard boiled egg	9
arnett's farm Heirloom Tomatoes , sweetgrass dairy green hill, boquerones, mojo verde	8
oakview farms mixed Lettuce , avocado, radish, pickled shallots, manchego cheese	7

Entrees

steamed cold water Mussels with a pinch of salt	9
whole grilled Sardines , preserved meyer lemon, arugula	12
grilled berkshire Pork Sirloin , cipollini onion, speckled butter beans	13
whole Roasted Fish , marinated local peppers, crisp jamon	mrkt
roasted range Chicken , panzanella salad	13
Paella , shrimp, mussels, chicken, chorizo, corn, saffron rice	12/15
Enchiladas , filled with poached chicken, house mole	11
grilled painted hills Hanger Steak , romesco, salted almonds	14
Flautas , filled with chicken and golden fried	10
Chimichanga , filled with 12hr roasted pork	10

Sides

confit french horn Mushrooms	5.5
New Potatoes bravas, slab bacon, smoked trout roe	5.5
stewed Speckled Butter Beans , small tomatoes, bacon vinegar	5
marinated local Peppers	5
saffron Rice	2
stewed Black Beans , cotija cheese	3
streetstall-style roasted organic Corn on the cob , spiced mayo, queso fresco	3

Tacos

roasted beef Tongue , tomato cucumber salsa, ashland farms cilantro	3
slow cooked grass-fed beef Brisket , vidalia onion relish, pickled young carrots	3
white oak farms Young Goat , sweet onion, guindilla peppers, mustard salad	3.5
poached range Chicken , tomatillo sauce, local radish	3
sautéed adobe painted hills Skirt Steak , mexican sauce, cotija cheese	3
buttermilk fried Chicken Hearts , pickled red onions, arbol chile, golden oregano	3
12 hour roasted Pork shoulder, mexican slaw	3
fried Tilapia , mexican slaw, chipotle aioli	3
grilled Laughing Bird Shrimp , guacamole, queso fresco	3.5
Vegan , black beans, rice, radish, avocado, ecuadorian salsa	3
– choice of corn or flour tortilla	

Tortas and Bocatas

Softshell Crawfish , cholula mayo, shredded lettuce, tomato and onions	9
grilled Jamon & Cheese with quince paste	8
house cured eden farms Pork Belly	7
linz chicago beef Short Rib , walker farm turnips, manchego, arbol aioli	8

Quesadillas

sautéed adobe painted hills Skirt Steak , chopped egg, mexicab sauce	7.5
fried Squid , spiced san marzano tomatoes	7.5
Vegetarian , black beans, rice, avocado, pico de gallo	7
spanish Chorizo sausage, yellow corn, fingerling potatoes, caper berries, mascarpone cheese	8.5

Desserts

Pan de Chocolate , grilled country bread, roasted fruit, nutella	4
Churros , spanish style doughnut, cinnamon sugar	4