



Small

OYSTERS ON THE HALF SHELL* 4/ea
white mignonette, cocktail sauce

ZA'ATAR DEILED EGGS 8
tahini, fried chickpea, pickled red onion

JAPANESE MILK BREAD 6
fried rosemary, bacon fat mayo

BLUE SKY SALAD 12
local greens, shaved baby carrot, radish, baby beet,
green goddess, toasted sunflower seed

SHRIMP CEVICHE* 13
coriander mayo, tostada

BURRATA 16
balsamic onion, english pea, pea tendril,
lemon mint dressing, union special sourdough

ANGEL HAIR SCAMPI 22
nantucket bay scallop, lemon, garlic, white wine

MEZZA RIGATONI 16
cherry tomato pomodoro, roasted garlic, basil,
buffalo mozzarella

ORECHIETTE 18
sweet italian sausage, roasted fennel,
fennel top pesto

BUCATINI CARBONARA* 26
oregon summer black truffle,
bacon lardon, egg yolk, english pea

Large

UDON NOODLES 24
fox farm mushroom, crispy tofu,
peanut hot chili crisp, thai basil

MARKET FISH* MP
fingerling potato, english pea,
asparagus, caper, buerre blanc

LOCAL DUROC PORK CHOP 32
fried potato salad, salsa verde

SLOW COOKED SHORT RIB 32
pomme puree, roasted baby carrot,
carrot top gremolata

SHRIMP YAKITORI 34
carolina gold fried rice, soy sauce,
sesame, ginger, garlic, thai chili mayo

20oz. COW GIRL RIBEYE* 100
pomme puree, grilled local asparagus

Chef Jeff Seizer + Collaborative
Spring 2023

*These items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

THE BULL BURGER* 19
american cheese, bacon, red onion, pickle,
hot sauce-maple aioli, union special bun