

L C A L E

Kitchen + Lounge

Seasonal. Social. Local.
California cuisine inspired by artisan farmers.

Dinner Menu



Salumi, Cheese & Snacks

Pick 3: \$19 | Pick 5: \$28

Meats

Prosciutto di Parma
Alto Adige Speck
Smoking Goose Duck Prosciutto
Red Table Coppa
Olympic Provisions Finocchiona

Cheeses

Montgomery Cheddar | Cow
Kenne | Goat
Brebirousse | Sheep
Mycella Blue | Cow
Cremeux des Citeaux | Cow

Add: House Pickles / Marinated Olives / Honey Selection

\$3 each

Starters

Oysters on the Half Shell* _____ 18
Tangerine Granita, Absolut Mandarin, Pink Peppercorn

Local Halibut Ceviche* _____ 16
Heirloom Carrot Aguachile, Cilantro, Radish

Deluxe Seafood Selections

Oysters on the Half Shell, Jumbo Shrimp, King Crab Legs

City Platter 1-2 pp _____ 45

County Platter 3-4 pp _____ 85

State Platter 5-6 pp _____ 125

Add: Half Maine Lobster \$30

Chicharrones _____ 10
Avocado Tomatillo Salsa, Chipotle Crema, Cotija

"Crab Louie" Toast _____ 17
Dungeness Crab, Charred Avocado, Cherry Tomatoes

Mortadella and Artichoke _____ 14
Wild Arugula, Pistachio, Pecorino

Spring Green Salad _____ 13
Coleman's Farm Lettuces, Speck-Wrapped Asparagus, Avocado

Bibb Lettuce Caesar _____ 12
Garlic Dressing, Butter Parmesan Crouton
Add: Chicken \$7 | Shrimp \$9

Vietnamese Caramel Pork Riblets _____ 16
Green Papaya, Thai Chili, Peanuts

Crispy Salt & Pepper Chicken Wings _____ 14
Fried Garlic, Jalapeño, Lime

Steamed Salt Spring Mussels _____ 18
Saffron, Baby Fennel, Calabrian Chili

Pasta Fagioli _____ 10
Tomato Herb Broth, Cannellini Beans, Garlic Bread



