

happy hour

MENU

ken's artisan bread 1
grilled leeks in olive oil

three oysters 5
cucumber mignonette, ponzu wasabi
horseradish cocktail sauce

grilled broccolini with crispy poached egg 7
parmesan, anchovy-brown butter vinaigrette, basil

new england style seafood chowder 5
with house bacon, garlic croutons

chilled asparagus velouté 5
oregon black truffle, hard-boiled egg, crème fraîche,
sunchoke chips

salmon gravlax bruschetta 4
grapefruit, basil, edamame purée

roasted beet salad 5
orange, pine nuts, feta

hawaiian style pork ribs 8
hoisin glazed, cilantro & kimchi bean sprouts

cheeseburger 8
house-ground beef, fontina, onion, iceberg & fancy sauce

gratin of roman-style tripe stew 5
beef tripe, tomatoes, pecorino, mint

charcuterie of the day 3

wine

house selected red, white or bubbles 5

METROVINO