

# M E N U

---

MON-FRI DINNER MENU /// 4:00PM-8:45PM

SMALL+MEDIUM PLATES, SHARING ENCOURAGED

## WS SNACK PLATE 25

serrano ham, mimolette, artisanal jam  
cornichons, sweet drop peppers, crackers  
SUB GLUTEN-FREE CRACKERS +3

## MARINATED OLIVES (V,GF,DF) 8

## JAPANESE YELLOWTAIL CRUDO (GF,DF) 28

hamachi, passionfruit, jalapeño, cucumber+cilantro, toasted pistachio crumble

## ROASTED BEET SALAD (V,GF) 19

Greek yogurt, marinated feta, carrot purée, crispy potato, parsley, za'atar  
\*CONTAINS SESAME SEED

## BERKSHIRE PORK FLATBREAD 22

warm pita, marinated tomatoes, Berkshire ground pork green curry queso,  
herbs, \*CRISPY FRIED SHALLOTS, lime  
\*GROUND PORK FROM STJ MEATS / \*CRISPY FRIED SHALLOTS AVAILABLE AT GOLDEN HOUR-STJ  
\*CONTAINS SHELLFISH \*LIMITED AVAILABILITY

## NORTH SHORE 3-WAY SANDWICH 35

kaiser onion roll, roast Australian wagyu beef picanha, american cheese, house-made BBQ sauce  
\*BEEF FROM STJ MEATS, \*LIMITED AVAILABILITY

## MORTADELLA 21

thinly sliced, pistachio pesto, parmigiano reggiano, warm local focaccia

## RIGATONI CREMOSI AL PANGRATTATO TOSTATO (V) 22

saffron cream, lemon, toasted breadcrumbs

## GNOCCHI ALLA VODKA (V,GF) 22

house-made ricotta gnocchi, san marzano tomato cream sauce, basil,  
parmigiano reggiano  
ADD BURRATA +15

V-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS\*  
PLEASE ADVISE YOUR SERVER OF ANY DIETRARY RESTRICTIONS OR FOOD ALLERGIES