

Wings by Wang	6 for \$8, 12 for \$15
M.S.G. (Maple, Sherry, Gochujang), smoked cilantro yogurt	
Bacon Sambal, green goddess yogurt	
Spicy Soy, cocoa yogurt	
Octopus Hushpuppies , kimchi aioli, pickled daikon, bonito ham.....	7
Bacalao Wontons , aleppo honey	7
Chicken + Dumplings Soup , smoked chicken, buttermilk herb dumplings.....	6/10
Chickpea Saffron Soup , greek yogurt, french sourdough crouton	6/10
Heirloom Baby Carrot Salad , kumquat vinaigrette, smoked feta, almonds, candied kumquats.....	12
Roasted Pear Salad , hazelnut vinaigrette, goat cheese, pickled lemons	12
Kale + Sherry Salad , sherry vinaigrette, pecan parmesan, cranberries	12
Additions: Fjord Trout 6, Grilled Chicken 4	
Roast Vegetable Sandwich , mushroom, fennel, carrot, onion, chipotle mayo, guacamole.....	10
Smoked Trout Tartine , smoked trout, guacamole, roasted carrot + fennel	10
BLT , applewood smoked bacon, tomato jam, mixed greens, mayo.....	10
Duck Kielbasa Bahn Mi , carrot + cucumber + daikon slaw, fresno chili.....	11
Nashville Hot Fried Chicken Biscuit , Spicy oil, Piri Piri ranch, bourbon pickles.....	11
OC Double Cheeseburger , brown sugar bacon, smoked cheddar, bourbon pickles, C+D sauce.....	14
Plain Jane Double Cheese , same as above minus the cool stuff.....	10
Additions: Hand Cut Fries 2	
Chocolate Sea Salt Pie , almond sesame crust, miso butterscotch	8



Special Thanks to Farmers + Foragers + Purveyors
 Slagel Farms, Genesis Growers, Odd Produce,
 Urban Till, Local Foods, Seedling Orchard,
 La Farine Bakery, Edward's Country Ham,
 Nichols Farm and Orchard

Check Yo Self,
 Before Raw Foods Wreck Yo Self.

Please Join Us For:

Brunch:

Every Saturday + Sunday 10am-3pm,
 Featuring \$20 endless
 Mimosas + Beermosas!

No Corkage Fee's
 Sundays and Mondays
 for Dinner!

Happy Hour:

Monday-Friday 430pm-630pm
 \$2 High Lifes, \$4 Craft Drafts,
 \$6 MSG Wings
 \$8 House Cocktails or OC Burger