

Finn's

Smoked Trout Dip *Crème Fraiche, Capers, Dill, Trout Roe* 17

Crispy Potatoes *Rosemary, Parmesan, Aioli* 16

Taleggio Mac & Cheese *Crispy Breadcrumbs, Calabrian Chili Hot Sauce, Parmigiano* 16

Spiced Lamb Meatballs *Harissa-Tomato Sauce, Labneh, Orange-Olive Salad* 18

Burrata *Pickled Pepper-Charred Onion Relish, Pistachio* 20

Wedge Salad *Shaved Onion, Cured Egg Yolk, Bacon Lardons, Breadcrumbs, Point Reyes Farmstead Blue Cheese* 18

Sugar Snap Pea Salad *Midnight Moon Goat Gouda, Sour Cherry Vinaigrette* 18

Charred Octopus *Potato, Chorizo, Kalamata Olive, Aji Amarillo, Aioli, Espelette* 24

Mushroom Toast *Whipped Ricotta, Madeira, Grana Padano, Chervil* 18

Buttermilk Fried Chicken *Aji Verde, Ginger Habanero Hot Sauce, Pickled Onions, Fresh Herbs* 18

Tostadas *Hibiscus-Mezcal Cured Salmon, Avocado, Strawberry Salsa Macha, Red Onion, Cilantro* 20

Dry Aged Burger *American Cheese, Pickles, Onion, Mac Sauce, Brioche, Fries* 20

Pasta Alla Zozzona *Mezzi Rigatoni, Italian Sausage, Guanciale, San Marzano Tomato, Pecorino* 28

Duck Ragu Bianco *Paccheri, Pedro Ximenez, Grana Padano* 34

Red Snapper *Cucumber Jalapeño Salad, Blackberry Agrodolce, Avocado Green Goddess* 29

Chocolate Mousse *Cacao Nibs, Olive Oil, Maldon* 10

Sweet Potato Crème Brûlée *Miso Caramel, Vanilla Bean Custard* 13

