

# la BRASA

ash butter 4

castela notti, extra virgin olive oil 3.50

ricotta and olives 5

romesco 4

chicken liver mousse 5

bread alone 3

lime barbecue duck hearts 4

oysters\*- mignonette, fresh horseradish 18/ 1/2 dozen, 3/ ea

black bean tostada - warm shrimp salsa, queso fresco, crema 10

taco de carnitas – salsa verde, chile de arbol 5/ea

grilled octopus quesadilla 12/ea

fried chicken wing - fresh horseradish, snails, mesquite brown butter 3.25/ea

romaine salad - roasted tomato vinaigrette, farro, cucumber, spiced pepitas 12 (v)

empanada - swiss chard, quinoa, piperade, poached duck egg 17 (veg)

mexican fried rice - scallions, seasonal vegetables 10 (v)

grilled asparagus - scrambled eggplant 12 (veg)

brussels sprouts - wood oven roasted, peanut chile sauce 10 (v)

braised collard greens - ham 10

wood roasted chicken – charred poblano onion fondue, parmesan 19

grilled skirt steak\* – charred cipollini onion, pickled mushrooms, serrano chilies 24

achiote roasted bronzino – citrus, jalapeños, aromatic herb, red onion 19

long island duck legs – chile lime pesto, ramps, Asian pear 19

\*v - vegan

\*veg – vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% service charge may be applied to the check for parties of six +  
**please inform your server if anyone in your party has a food allergy**