



PLATES

HASHBROWN & CAVIAR

15 pp

Snack Mix | 6

Olives | 6

Pickles | 6

Bar Trio

15

Crudo

Faroe Islands Salmon,
White Shoyu, Fresno
Chilies, Citrus

21

Oysters

Mignonette
23 / half dzn

Chilled Shrimp

Garden Lettuce,
Cocktail Sauce, Lemon

25

Flat Bread | 11 ^(DF/V)

Parsley & Herb oil

Garden Lettuces | 7.5 | 15 ^(GF/DF/V)

Herbs, Radish, Tarragon Vinaigrette

Bitter Green Salad | 19 ^(GF/V)

Candied Pecan, Feta, Kalamata Olives

Sourdough Dumplings | 20 ^(V)

Zucchini, Fennel Pollen, Sheep's Milk Cheese

Persian Cucumbers | 17 ^(V)

Straciatella, Dill, Buffalo Sauce

Stuffed Peppers | 17 ^(DF/GF)

Tuna Confit, Capers, Hungarian Paprika

Octopus | 23 ^(GF/DF)

Cauliflower, Yellow Squash, Gigantes Beans, Lemon

Steak Tartare | 21

Egg yolk, Parmesan, Baguette

Croquettes | 16

Mortadella, Nduja Pomodoro,
Gouda, Pistachio

MUNICIPAL

22

Tomato,
American Cheese,
Yolk Jam
** make it veg

BURGER

Whole Branzino | 37 ^(DF/GF)

Salsa Verde, Chives, Lemon

Steak Frites | 61

NY Strip, Peppercorn Cream

Mussel Frites | 28 ^(GF)

Fennel, Vermouth, Leeks

Grilled Half Chicken | 33 ^(GF)

Charred Leeks, Coriander,
Greek Yogurt

Romanesco | 9

Pumpkin Seed,
Romesco Sauce

^(GF/DF/V)

Charred Mushrooms | 9

Parsley, Balsamic

^(GF/DF/V)

French Fries | 7

Aioli ^(V)

Sunchokes | 9

Pecorino Romano,
Crème Fraîche ^(V)

Municipal Bar