

ANGELINAS X SUMMER

SOUTHERN BISCUITS, <i>garlic parmesan, hush puppy cornbread, chive butter, honey mascarpone</i> V	18
MISO CARROTS, <i>young fennel, labneh, puffed quinoa, burnt orange</i> V gf	18
GRILLED BROCCOLINI, <i>bagna cauda, herbed garlic toum, sesame dukkah</i> gf	21
POUTINE, <i>taleggio fonduta, black truffle gravy, fried halloumi, spring onion</i> V	18
WHITE BEAN DIP, <i>judión beans, greek salsa verde, preserved tomato, za'atar, grilled bread</i> V	17
BAJA FISH TACOS, <i>crispy cod, calabrian aioli, onion & cilantro, napa cabbage, heirloom tortillas</i>	17
STICKY PORK RIBS, <i>coal grilled st louis ribs, quick kimchi, sesame, scallion, soy bbq</i>	24
ARANCINI, <i>smoked mozzarella, parmesan, cacio e pepe, gremolata</i> V	21
VERA CRUZ SHRIMP COCKTAIL, <i>wild shrimp, cucumber, avocado, salsa roja, corn chips</i> gf	24
LITTLE GEM SALAD, <i>chunky caesar dressing, "chicken" fried sourdough crumb, chive</i> V	18
PANZANELLA SALAD, <i>heirloom tomato, cucumber, red onion, mixed lettuces, old bay croutons, green goddess dressing</i> V	17
CHICKEN CUTLET, <i>crispy chicken breast, herbed ranch, local greens, pecorino</i>	29
BURGER, <i>smash burger, crispy pork belly, brioche, pork fat mustard, aioli, LTOPC, frites</i>	21
LOBSTER ROLL, <i>hot buttered maine lobster, aioli, brioche, chive, vinegar fries</i>	MKT
GNUDI, <i>sweet corn, black garlic puree, shallot pangrattato, pecorino</i> V	29
RIGATONI, <i>vodka sauce, chili flake, stracciatella, parmigiano</i> V	28
PAN SEARED TROUT, <i>wilted lacinato kale, blistered sunburst tomato, lemon caper pan sauce</i> gf	34

Our food is best shared and comes out as ready / let server know of any dietary restrictions. 20% Gratuity is added to parties of 6 or more