

appetizers		salad		entrees			
shrimp cocktail	18	baby kale caesar	14	market fish	25	pan roasted rohan duck	29
poached shrimp, horseradish cocktail sauce		sieved egg, boquerones, garlic chips		creamy polenta, braised swiss chard, lemon butter		yukon gold potato puree, shallot mushroom ragout, broccoli rabe	
calamari fritto misto	15	warm quinoa salad	13	grilled swordfish	26	seared yellowfin tuna	27
lemon aioli		bibb lettuce, root vegetables, pistachio, sherry vinaigrette		green lentils, arugula, sundried tomatoes, salsa verde		herb & fennel salad, orange segments, asparagus, white bean puree	
crispy oysters	14	arugula salad	12	mussels & fries	21	grilled prime ribeye	50
remoulade sauce		granny smith apples, roasted beets, humboldt fog blue cheese, toasted almonds, red wine vinaigrette		steamed pei mussels, tomato, chorizo, fennel		roasted potatoes, horseradish cream, current steak sauce	
current meatballs	10	the wedge	15	roasted chicken	25		
ricotta salata		creamy blue cheese, applewood bacon, grape tomatoes		white beans, mustard greens, fennel sausage, chicken jus			
polenta fries	8	caesar caprese salad	16				
taleggio fonduta, calabrian chili		romaine, burrata, red onions, croutons, caesar vinaigrette					
grilled broccoli	9	yellowfin tuna niçoise	22				
toasted hazelnuts, anchovy vinaigrette, parmesan		baby spinach, soft egg, haricot verts, fingerling potatoes, niçoise olive vinaigrette					
falafel fritters	8						
harissa aioli							
artisanal cheese board	16						
charcuterie board	16						

CURRENTTM

CURRENT

TM