

THE LAUREL

CHILLED

Half Dozen Oysters..... 20.25
Kumamoto (WA), Ninigret (RI), Beausoleil (CAN) winter
citrus mignonette, gochujang cocktail sauce

Hamachi Crudo..... 16.25
carrot-coconut vinaigrette, soy cured egg
yolk, fried shiso, chili oil

Make it a Platter..... 40.25
a sampling of all of the above (no alterations please)

VEGETABLE

Our Chopped House Salad (V)..... 12.25
Romaine, crispy parmesan, pickled hot peppers, onion,
olives, red wine vinaigrette

Spicy Caesar Salad..... 13.25
Romaine and kale mix, chili crunch, focaccia
croutons, parmesan

Trumpet Royal Mushrooms (VG)..... 14.25
grilled mushrooms, mole poblano, green tahini
sauce, sesame (contains nuts)

Vegan Empanadas (VG)..... 14.25
Plant based preparation of traditional Argentinian
empanadas, chimichurri 'aioli', cashew

SEAFOOD

Grilled Swordfish Paillard.....25.25
romesco beurre blanc, giardiniera, toasted
sunflower seeds

Chili Garlic Shrimp..... 18.25
garlic butter, chili crunch, garlic bread

MEAT

Ghanian Peanut Stew..... 15.25
Bella Bella duck bacon, Beaugard sweet
potatoes, heirloom beans, grilled flatbread

Spicy Sausage Agnolotti..... 16.25
italian sausage filled agnolotti, spicy ala vodka
sauce, citrus ricotta

Pork Belly Char Siu.....16.25
Berkshire pork belly, apple som tum,
fried peanuts, herb salad

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State
Provisions, Myers Produce, Sardilli Produce, Val's Ocean
Pacific, Gulf Shrimp, Browns Harvest, Island Creek Oysters,
Dartagnan, Dom's Ice cream, J. René Coffee Roasters

Hearts of Palm Ceviche (VG)..... 13.25
plant based peruvian style ceviche,
Beaugard sweet potato chips

Poached Shrimp Tostada..... 15.25
Pla Goong, spicy shrimp salad, charred
jalapeño sauce, blue corn tortilla

Brussels Sprouts..... 15.25
crispy brussels sprouts, whipped herb crème fraiche,
pretzel crumb, mustard vinaigrette, kielbasa

Artichoke Rangoon (VG)..... 14.25
marinated artichokes, yuzu kosho cashew cream
cheese, ssamjang chili sauce

French Fries..... 10.25
hand cut fries with black garlic aioli or vegan
chimichurri 'aioli'

Tofu Kaju Masala (VG)..... 14.25
fried cashews, crispy tofu, rice cakes,
kaju masala

Manilla Clams..... 17.25
tom kha broth, roasted carrots, pickled chestnut
mushrooms, cilantro

Shrimp Toast..... 17.25
hong kong shrimp toast, nuoc chom, sesame,
herb salad, small state focaccia

Griddled Burger..... 18.25
8 oz Beef Patty, pimento cheese, dill pickle
remoulade, crispy cheddar cheese, brioche bun

Karaage Chicken..... 16.25
fried bella bella chicken, fermented black bean aioli,
green onion salad, rice cakes, toasted sesame

Wagyu Beef Skewers..... 25.25
Beef souvlaki, whipped feta, date
and seed salad, olives

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz