





SNACKS

House-Made Focaccia With California Olive Oil and 10 year-old Balsamic	10
Warm Marinated Olives VG  With citrus, garlic, and thyme	10
Sweet & Spicy Bar Nuts 	8
Arancini Saffron risotto balls, breaded & fried, with hearty marinara and parm	12
Pimento Cheese Spread With carrots, celery, and saltines	10

SMALL PLATES

Fritto Misto Fried squid, cod, shrimp, lemon & peppers with house-made dill tarter sauce	16
Grilled & Smoked Chicken Wings  Tossed in Buffalo sauce, served with crudité' and house ranch	16
Fried Brussels Sprouts  Served with sweet chili sauce, black vinegar, fish sauce, gochujang, fried shallots, and garlic	12
Crab and Shrimp Cakes Dungeness crab, Oregon bay shrimp cakes, fennel citrus salad, remoulade.	25
Mushroom Crespelle Crepes stuffed with ricotta, local mushrooms, bechamel and saba	18
Nekia Clams Served with kimchi, braised pork belly, and grilled bread	25

SALADS

Roasted Vegetable and Farro Salad Roasted seasonal vegetables, local farro, goat cheese, with arugula and pumpkin seeds Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	16
Chopped Caesar Salad Chopped romaine, roasted garlic Caesar dressing, toasted bread crumbs, parm Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	16
 VG Mixed Green Salad Lettuce and raw veggies Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	12
 Flat Iron Steak Salad Grilled flat iron, lettuce, garlic house dressing, aged cheddar, cucumbers, tomato, fried shallots	25



PASTAS

Spaghetti Bolognese	25
Rich beef & pork Bolognese with house-made garlic herb ricotta, parm	
Spaghetti Aglio e Olio	18
Garlic, chili flakes, California olive oil, bread crumbs, parm	
Rigatoni alla Amatriciana	22
Tomato, guanciale, pepper flakes, pecornio	
Vegan Fall Vegetable Rigatoni ^{VG}	25
Roasted fall veggies, garlic cashew cream, yeast, garlic bread crumbs	
Gnocchi alla Romana	20
Semolina gnocchi with butternut squash, brown butter, sage, hazelnuts	

LARGE PLATES

Braised Pork Shank "Osso Buco"	28
Pork shank braised with tomato and red wine with celeriac puree, braised red cabbage and citrus gremolata	
Grilled Prime New York Strip Steak 	35
Porcini compound butter, loaded baked potato, creamed local kale	
Chicken Parm	25
Fried chicken thigh, hearty marinara, parmesan, and celeriac puree, with mixed lettuce salad	
Slow Roasted Baby Back Ribs	25
Half Rack, tossed in a sticky dark soy & ginger sauce, korean inspired potato salad, house kimchi	
Miso Marinated Cod	28
Seared and baked Cod, served in a tomato saffron broth with local farro, braised greens and salsa verde	

SANDWICHES

Served with Fries or Side Salad

Nekia Steak Burger	20
Grilled house-ground beef patty, Beechers aged cheddar, umami burger sauce, lettuce, tomato, onion, pickle	
Onion Smash Burger	18
Smashed house-ground beef patty, lots of onions, American cheese & secret sauce	
Hot Honey Fried Chicken Sandwich	19
Fried chicken thigh, house hot honey, slaw, pickles	
Veggie Sandwich	16
House focaccia, roasted fall veggies, house garlic ricotta, salsa verde	
Reuben	18
House-made corned beef, sauerkraut, swiss cheese, russian dressing, rye bread	