



# DINNER

5:30 - 10:00 p.m.

x *Mittan Larsen*

**WEFT  
& WARP**  
ART BAR + KITCHEN

## STARTERS

<b>Rajas con crema</b>	<b>15</b>
Poblano, charred corn, tortillas	
<b>Prosciutto</b>	<b>13</b>
Manchego, fig jam, grilled ciabatta	
<b>Street corn soup</b>	<b>13</b>
Chives, chili powder	
<b>Aleppo marinated shrimp*</b>	<b>17</b>
Blood orange sauce	
<b>Spanish pulpo*</b>	<b>18</b>
Chorizo, potatoes, smoked tomato sauce	
<b>Wagyu beef and veal meatballs*</b>	<b>17</b>
Smoked tomato sauce, buratta, grilled ciabatta	
<b>Mixed baby green</b>	<b>15</b>
Baby heirloom tomato, pecans, lemon dijon dressing	
<b>Arugula</b>	<b>14</b>
Pickled strawberries, smoked burrata, aleppo vinaigrette	
<b>Goat cheese stuffed dates</b>	<b>8</b>
Pistachio	

\* These items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

## ENTREES

<b>Pan-smoked market fish *</b>	<b>35</b>
Shaved fennel, dried tomato, avocado vinaigrette	
<b>Smoked Mary's chicken</b>	<b>33</b>
Fresno sauce, broccolini	
<b>Pepper-crust New York strip *</b>	<b>43</b>
Truffle frites, house-made herb butter	
<b>Chipotle-glazed ribeye *</b>	<b>45</b>
Arugula chimichurri, micro arugula	
<b>Roasted vegetable pappardelle</b>	<b>22</b>
Heirloom tomato, asparagus, roasted garlic butter, goat cheese	
<b>Wild mushroom risotto</b>	<b>24</b>
Poblano crema	
<b>Chili butter scallops *</b>	<b>32</b>
Roasted brussels sprouts, pork belly, blood orange pepper sauce	

## SIDES

<b>Crispy fingerling potato</b>	<b>9</b>
Cilantro pesto, cotija	
<b>Truffle frites</b>	<b>9</b>
Herb aioli	
<b>Cauliflower</b>	<b>9</b>
Romesco, pecans	
<b>Roasted asparagus</b>	<b>9</b>
Roasted garlic, asiago cheese	