

Fresh Shucked Island Oysters GF/DF	dozen 44
mignonette, lemon, Aura hot sauce	half dozen 22
	4 ea
Charcuterie + Cheese	28
rotating salumi + cheese, house made candied nuts	
smoked olives, house made preserves + pickles	
fresh baguette + crackers	
Crispy Foragers Galley Oyster Mushrooms GF/VE	13
tomato basil emulsion, pickled onions, cilantro	
Smoked Albacore Tuna GF/DF	16
Japanese mayonnaise, yuzu pickles, nori crisps	
birds eye chili	
Foie Gras Parfait	20
plum compote, sauternes gel, maple pepitas, brioche	
Baked Oysters DF	5 ea
miso aioli, yuzu kosho, crispy rice	
Hokkaido Milk Buns V	5
sake kasu butter	
Smoked Paprika + Sumac Fingerlings Potatoes GF/VE	5
chermoula sauce	
Grilled Chicken Burger GF*	21
hummus, sundried tomato relish, cucumber	
lettuce, feta, pickled onions, paprika + sumac frites	
Aura Beef Burger GF*	21
smoked cheddar, bread + butter pickle	
tomato, lettuce, point sauce, paprika + sumac frites	
House Wine 6oz 9oz	10 15
Craft Draught Beer 16oz	7
Local Cider 16oz	8
Cocktail of the Day	10