

Snacks

HOUSEMADE FLATBREAD (v, gf*) duo of dips: Muhammara, basil tapenade	3.75
BOILED 10-SPICE PEANUTS in the shell	2.75
GARBANZO BEANS (v, gf) pumpkin & sunflower seeds, toasted garlic, chiles, lime	3.00
SHOESTRINGS POTATOES (v, gf) fried fresh herbs, spiced sea salt	5.25
NOT TOO DEVEILED EGGS (gf) wasabi, sesame, yuzu kosho, nori or tomato, chipotle, chives	3.00 ea
PROVENÇALE PANISSES olive, preserved lemon, spiced yoghurt	6.00
CHARRED ONION & GOAT CHEESE DIP rosemary taro, lotus crisps	7.25
FRENCH TATER TOTS, bacon, cayenne, smoked paprika	6.00

Appetizers:

TONIGHT'S SOUP	5.75
LATE NIGHT NOODLES (V) ginger, garlic, scallions, pickled bok choy, sambal olek	9.50
VODKA BATTERED FRIED FALL VEGETABLES mirin, soy, rice wine vinegar	8.00
KOREAN FIRE BEEF SSAM (gf) asian pears, shiitakes, seared onions, mint, butter lettuce wrap	9.75
RED CURRY SHRIMP SKEWERS (gf) toasted coconut, mango puree	2@9.50
SMOKY SAUTÉED CLAMS (gf) calabrian chiles, paprika, sliced garlic, white wine, little tomatoes, fresh oregano, house smoked butter	12.00
OVEN ROASTED WILD MUSHROOMS (v, gf*) sherry, melted idiazabel cheese, grilled levain bread	8.50
CRISPY CHILE CHICKEN & SHAVED CELERY (gf) creamy gorgonzola, super spicy red chile dipping sauces	9.25

Vegetables & Salads

SPANISH CAESAR SALAD romaine, celery, roasted red peppers, andalusian spiced croutons, grated manchego	10.00
PROSCIUTTO, PLUMS, PINENUTS, PURSLANE (v, gf) extra virgin olive oil	11.00

PERSIMMON & CHICORIES SALAD
pomegranates, pecans, shaved aged gouda, maple-dijon
vinaigrette 9.50

HODO TOFU & FRAGRANT HERB SALAD (v, gf)
crispy shallots, peanuts, cabbage, carrots,
thai basil, ram rau, cilantro microgreens 10.00

COLORFUL CARROTS & CAULIFLOWER (v, gf)
ras al hanout, carrot emulsion 8.00

Entrees

WINTER VEGETABLE CASSOULET (v)
leeks, carrots, shallots, tongue of fire beans, roasted tomatoes, lemon-garlic confit,
breadcrumbs 15.50

SUSTAINABLE FISH A LA PLANCHA (gf)
celery root-parsnip puree, beets, watercress
grilled lemon caper citronette 24.00

ROASTED CHICKEN
sunchoke, apple, pancetta,
chicory, crispbread salad 21.50

GLAZED LAMB RIBLETS & MERGUEZ SAUSAGE
coconut roll, blistered green beans, pickled
cauliflower, soy caramel jus, honeyed mustard 24.50

BRAZILIAN FEIJOADA:

CRISP EDEN FARMS PORK, SMOKED PORK TENDERLOIN, CHORIZO CRUMBS (gf)
black bean puree, buttered collard greens,
red wine-burnt orange sauce 24.25

GRILLED FLATIRON STEAK (gf)
bacon mashed potatoes, charred green onions,
crispy mushrooms, habanero-chimichurri sauce 26.00

THE BURGER -
housemade pickles, truffle aioli, shoestrings 11.50
gluten free bun .75
add:
fried egg
gruyere
caramelized onions
smoked bacon 1.50