

Other Guys Menu for 4/6

We recommend one starter and one entree per person plus a shared plate and dessert. The tasting menu we offer includes most of the preparations on our menu. It is available by only whole-table participation and will be served in a combination of family style and individually plated dishes.

Starters

shio koji marinated trout tartare with roe **16**

sweet peas, pistachios, buttermilk and horseradish **12**

oysters with crispy fish skin, seaweed, and toasted sesame **10**

artichokes with country miso, lemon and herbs **14**

Next

spring stew of shelling beans, green garlic, and sauerkraut with fried egg **18**

roasted pork jowl and potatoes with spicy sour cabbage and shellfish **24**

lemon zest peppercorn chicken wings **17**

Tasting Menu

Clam and Garlic Chive Aebleskiver with Wasabi

Trout Tartare

and

Oysters

Sweet Peas with Pistachios and Horseradish

Artichokes with Miso

and

Crispy Lamb Belly and Cauliflower and House Cider

Roasted Pork Jowl with Spicy Cabbage and Potato

Dessert from 20th Century Cafe

58 dollars

Sweets from 20th Century Cafe