



*** SNACKS ***

FRESHLY SHUCKED OYSTERS 5.25/ea

Assorted Accoutrements

DOUBLES 8

Fried Bread, ChickPea Curry, Cucumber & Tamarind Chutneys, Hot Pepper Sauce

CHICKEN LIVER BRÛLÉE 13

Chicken Liver Pate, Brandy Shallot Reduction, Caramelized Sugar, Warm Baguette

MUHAMMARA AND FLATBREAD 13

Middle Eastern Roasted Red Pepper Dip, Pecan, Cumin, Pomegranate Molasses, Housemade Naan

GRAZING BOARD 26

Selection of 5 Meats and/or Cheeses, preserves, pickles, Kozlik's Mustard, Crostini

*** SMALL PLATES ***

MOJAMA & BIBB SALAD 12

In-House Spanish Dry Cured Tuna, Shaved Fennel, Olives, Grapefruit, Toasted Almonds, Sherry Vinaigrette

DUCK DUMPLINGS 20

Ground Duck & Pork, Black Bean-Chili Oil, Black Vinegar Reduction, Roasted Parsnip, Crispy Garlic

ROASTED PEAR & ARUGULA SALAD 13

Shropshire Blue, Candied Pecans, Parsnip Crisps, Pickled Shallot, Maple Cider Vinaigrette

KFC 2.0 18/19

Fried Cauliflower OR Chicken, Korean BBQ sauce, Pickles, Scallions

BURRATA & TOAST 26

Poached Peaches, Arugula Pesto, Dukkah, Crostini

FRIED CALAMARI 19

Togarashi, Green Papaya Salad, Palm Sugar Caramel

SPINACH AND RICOTTA ROTOLO 18

Spinach & Ricotta Stuffing, Lasagna Noodles, Grilled Mozzarella, Tomato Conserva

MERGUEZ SAUSAGE 20

North African Lamb Sausage, Cucumber Salad, Muhammara, Dukkah, Pomegranate Molasses

*** LARGE PLATES ***

*** DESSERTS ***

12-HOUR SOUS-VIDE DENVER STEAK 35

Truffle White Bean Purée, Maitake Mushroom, Red Wine Veal Stock Reduction

CREAM BRÛLÉE 10

Classic French Custard; Vanilla or Feature Flavour

ROAST BONE MARROW 32

Caper and Parsley Salad, Kozlik's Mustard, Maldon Salt, Warm Baguette

VEGAN CHOCOLATE BAR 10

Coconut Shortbread, Chewy Tahini Caramel, Chocolate Ganache Coating

BRAISED LAMB SHANK 35

Sage and Ricotta Gnudi, Butternut Squash Puree, Brown Butter Crumb, Gremolata

FEATURE DESSERT

Ask Your Server About Our Dessert Feature

FRONT OF HOUSE: JAKE HAZLE • CULINARY: ANTHONY ABDULLAH