



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75
per guest

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

PORK BELLY 13

wildflower honey, chillies, parsley, peanuts, lemon

CALAMARI AND SHISHITOS 14

soy pickles, carrot, sesame, gochuchang, cilantro

PATATAS BRAVAS 14

charred broccoli, vadouvan aioli, pickled onions, chillies

"CAESAR SALAD" ON TOAST 16

grilled bread, boquerones, romaine, caesar gribiche, rillettes

BEEF TARTARE PAD KRAPOW 16

red curry, labneh, cucumber, green beans, basil, prawn chips

GRAVEDLAX 16

gin cured salmon, dill creme fraiche, pea shoots, bagel chips

PANISSE SALAD 16

couscous, crispy chickpeas, apricot, cashews, watercress

SPAGHETTI WITH DUCK BOLOGNESE 23

dandelion greens, gremolata, chilli ricotta

CONCHIGLIE 24

lamb merguez, feta, broccoli, peanuts, tomato, mint

PORK SCHNITZEL MILANESE 26

blood orange, radicchio, arugula, olive, white bean aioli

ROASTED TROUT 29

grits, beets, spruce tip, fried turnip, lemon, tarragon

CHICKEN AND MUSHROOM SAUSAGE 29

sour dough spaetzle, oyster mushroom, peas, dill

XL DRY AGED RIBEYE MP

duck fat potatoes, oyster mushroom, roasted shallot,
beef fat steak butter, arugula salad

* not all ingredients are listed, ask your server for details*