



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75
per guest

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CORN FRITTERS 11

corn aioli, corn salsa, lime, feta

CALAMARI AND SHISHITOS 14

soy pickles, carrot, sesame, gochuchang, cilantro

B.L.T PORK BELLY 14

pickled tomato, guacamole, iceberg, blue cheese, poached egg

ROASTED CARROTS 15

patty pan babaganoush, house ricotta, pickled saskatoon berries

PHILLY CHEESE STEAK CARPACCIO 16

pepper relish, preserved mushroom, provolone, sour dough

SALMON TARTARE 16

yellow curry, celery, peanut, cilantro, lavash cracker

TOMATO AND BURRATA SALAD 19

basil, oregano, grilled bread, olive oil, arugula

SPAGHETTI WITH PRAWNS 24

spinach, tomato, white wine, calabrian chillies, ricotta

VEAL TAGLIATELLE 24

hazelnut, pecorino, caramelized onion, tomato leaf pistou

PORK SCHNITZEL MILANESE 26

orange, radicchio, arugula, olive, white bean aioli

BBQ CHICKEN 29

carolina style bbq sauce, creamed corn, radish, parsley

ROASTED TROUT 29

potato, olive oil, oyster mushroom, bacon, fennel, walnuts

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*