



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75
per guest

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CARROT CHURROS 11
cilantro, yogurt, garam masala, mint

FRIED EGGPLANT 13
miso bagna cauda, pickled shitake aioli, beets

PAPAS RELLENAS 14
pork belly stuffing, chilli sauce, lime yogurt, coriander

PORK BELLY 15
chermoula, kale, pecorino, grapefruit

BEEF TONGUE SLIDERS 12/18
mustard aioli, pastrami pickles
*smoked beet sliders available for vegetarians

GRILLED BEEF TARTARE 16
chimichurri, yogurt, pork rinds, avocado, lime

BRUSSELS SPROUTS AND BEETS 16
buttermilk dressing, bacon, gorgonzola

CAVATELLI WITH SAUSAGE 24
mushrooms, walnuts, swiss chard, capers, pecorino

LINGUINE WITH CLAMS 25
n'duja, calabrian chillies, calamari, tomato

PORK SHOULDER 28
pastina cacio e pepe, fried leeks, parsley, shallot

PATRICK'S MEATLOAF 28
potato pavé, creamed corn and spinach, roasted carrot

TROUT MEUNIERE 29
potato, caper, lemon, horseradish cream, herb salad

SIDE OF GREENS 6/11

XL DRY AGED RIBEYE MP

dry aged beef ragu, oyster mushroom, gorgonzola polenta,
beef fat steak butter, arugula salad

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