



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75
per guest

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CHARRED BROCCOLI CROQUETTES 12
broccoli romesco, coastal cheddar

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

BEETS AND BURRATA 18
orange, crostini, peashoots, dill, pesto, lemon

ROASTED CHICKEN CONCHIGLIE 24
sage, lemon, brioche, savoy cabbage, leeks

SPAGHETTI WITH LAMB 25
calabrian chillies, tomato, mint, spinach, zucchini

PORK LOIN 28
crab fried rice, adobo, lime, cilantro

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

ROASTED LAKE TROUT 29
lentils, fennel, beurre blanc, baby shrimp

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*