



## 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"RIBS" 12

fried banana peppers, lime, grana padano, aioli

FRIED RICE 13

crab mayo, unagi, cucumber, bell pepper, sesame

SMOKED RIBS 14

peanuts, jalapeno, scallions, bbq sauce, goats milk ranch

PORK BELLY FLAUTAS 15

chilli sauce, crema, guacamole, iceberg

SMOKED SALMON 16

soft scrambled eggs, creme fraiche, yorkshire pudding

CHIPS AND DIP TARTARE 16

caramelized onion, shallot, house wavy chips

TOMATO GRILLED CUCUMBER SALAD 16

grilled watermelon, monteforte dairy fresh goat cheese, mint

RYE AND RICOTTA GNOCCHI 25

duck confit, oyster mushrooms, carrot butter, duck skin gremolata

BUCATINI WITH TOMATOES 25

pancetta, basil, white wine, stracciatella cheese

SMOKED JALAPENO SAUSAGE 28

cheddar, grilled romaine, chipotle, smoked honey, sweet potato

PICKEREL EN PAPILOTE 29

shitake, red chillies, scallion crepes

LAMB CHOPS 29

mint ricotta, quinoa, crispy chickpeas, grilled peaches

SIDE OF GREENS 6/11

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XL DRY AGED RIBEYE MP

new potatoes, roasted garlic, thyme, lemon, roasted mushroom  
beef fat steak butter, horseradish cream, arugula salad

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