

DINNER

SMALL PLATES

soup always from scratch	5/9
coconut galangal, chicken, forest mushroom soup basil sprouts (<i>gf,df</i>)	12/20
ahi tuna miso citrus, wasabi, cucumber, radish ,basil, wonton	19
pickle brine fried chicken, mustard greens, lemon, honey dill garlic aioli	16
vietnamese porkmeatballs, butter lettuce nuoc cham	14
crab & corn fundido, goat gouda, asiago, cilantro , lime , corn chips	16
yam frites, patatas bravas, smoky aioli, scallions & cilantro (<i>df</i>)	12
salt & pepper calamari, crispy shallots, nham jim	18
classic tenderloin tartar, salsa verde, padano, potato chips	19
icelandic cod & prawn cake, lemongrass turmeric picada	15
smoked camembert, serrano, pepper, jelly, fournil fruit nut crostini	16
mix green salad, apple, avocado, cucumber, lemongrass vinaigrette (<i>df/gf</i>)	9/14

BIG PLATES

buddha bowl, brown rice, brussel sprouts, cashew, sweet potato, tofu, zucchini, lime, gomashio (<i>df</i>)	21
AB sterling kalbi ribs, asian pear slaw (<i>df</i>)	29
thai grilled chicken, chili glaze, coconut, lime cilantro, scallion salad, peanuts (<i>df</i>)	30
trenette, housemade sausage, tomato, zucchini, fennel, asiago	30
halibut, white beans, poblano, honey, lime, cilantro crema (<i>gf</i>)	34
char sui porkbelly, tahini dijon, granny smith apple, lime, peanuts, cilantro, mint chili (<i>df</i>)	26
house ground brisket burger, pimento cheese, bacon mustard, tomato, lettuce, challah bun, escabeche	18
thai chicken salad, napa cabbage, avocado, citrus, celery, herbs, yam chips, sesame, lime, peanuts (<i>gf,df</i>)	19
10oz AB grassfed ribeye, roast tomato jam, truffle aioli (<i>gf,df</i>)	35
grilled rosemary garlic lamb sirloin, white bean artichoke dip, crostini, sundried tomato, basil tapenade	29

SIDES

grilled broccoli, smoked apple wood cheddar, lime aioli, cheezies (<i>gf</i>)	13
wood oven roasted brussel sprouts, bacon aioli, pine nuts, lemon (<i>gf</i>)	13
cauliflower, brown butter, pistachio, golden raisin, caper, lemon (<i>gf</i>)	13
smoked & smashed baby red potatoes, truffled mushrooms, cheddar	12
coconut rice (<i>gf</i>)	5

PIZZA

oscar wilde, prosciutto, roasted mushrooms, mozzarella, tomato sauce, grana padano	24
forest mushroom, cremini, truffle, pesto, cress, pickled garlic, parm	24
surf'n'turf, housemade italian sausage, prawns, pesto, mozzarella	24



To serve you better, please advise your server of any dietary restrictions *gf* – gluten free, *df* – dairy free, many of our dishes can be slightly altered to accommodate gluten intolerance, vegetarian or vegan diets.

Parties of 6 or more gratuity charge of 18%