

DINNER

SMALL PLATES

soup, always from scratch	6/10
Ahi tuna, miso citrus, wasabi, cucumber, avocado, radish, basil, wonton	19
pickle brine fried chicken, mustard greens, lemon, honey dill garlic aioli	16
Vietnamese pork meatballs, butter lettuce, nuoc cham (df)	14
crab & corn 'fundido', goat gouda, asiago, cilantro, lime, corn chips	18
yam frites, 'patatas bravas', smoky aioli, scallions & cilantro (df)	12
salt & pepper calamari, crispy shallots, nham jim (df)	19
tenderloin carpaccio, salsa verde, arugula, garlic croutons, picante peppers, shaved parmesan, crispy capers	20
Icelandic cod & prawn cake, Thai chili, lemongrass turmeric picada	16
smoked Camembert, serrano pepper, jelly, Le Fournil fruit nut crostini	17
mixed green salad, apple, avocado, cucumber, lemongrass vinaigrette (df/gf)	9/14
labneh, honey roasted eggplant, zaatar, walnuts, dill, mint, lemon with grilled flatbread to spread	16

BIG PLATES

Bibimbap; brown rice, carrot, zucchini, spinach, bean sprouts, kimchi shitake, spring onion cilantro, kochujang, sesame, tofu, organic egg yolk (df) 🌶️🌶️	22
Arctic char, pan seared, rich lemongrass coconut broth bok choy, charred fingerling yams, grilled eggplant (df/gf)	35
ultimate rigatoni Bolognese; Broek Pork Acres chorizo, organic cherry tomatoes seasoned bread crumbs, parmesan	30
Carne a la Talla, beef rib braised in achiote & guajillo chilies, adobo sauce, crème fraiche, goat feta, stewed black beans, tortilla strips (gf)	32
Thai grilled chicken, chili glaze, coconut, lime cilantro, scallion salad, peanuts (df)	30
Char Sui pork belly, tahini dijon, granny smith apple, lime, peanuts, cilantro, mint chili (df)	26
house ground brisket burger, pimento cheese, bacon, mustard, tomato, lettuce, challah bun, escabeche	19
Thai chicken salad, Napa cabbage, avocado, citrus, celery, herbs, cucumber, red onion, yam chips, sesame, lime, peanuts (df)	19
10oz AB grass fed ribeye, roast tomato jam, truffle aioli (gf,df)	36
Moroccan lamb sirloin, roasted beet hummus, mint-walnut gremolata crispy beet, goat feta	34

SIDES

grilled broccoli, apple wood smoked cheddar, lime aioli, cheezies (gf)	14
wood oven roasted Brussels sprouts, bacon aioli, pine nuts, lemon (gf)	14
charred fingerling sweet potatoes, lemon, anchovy, feta, parsley, chili (gf)	14
coconut rice (gf)	5

PIZZA

Oscar Wilde - prosciutto, roasted mushrooms, mozzarella, tomato sauce, Grana Padano	24
forest mushroom - cremini, truffle, pesto, arugula, pickled garlic, parm	24
surf'n'turf - chorizo, prawns, pesto, mozzarella	24



To serve you better, please advise your server of any dietary restrictions and allergies

gf – gluten free, df – dairy free, .

Parties of 6 or more gratuity charge of 18%