

DINNER

SMALL PLATES

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| 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

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| 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 |
| light & strictly vegetarian, rigatoni with mostly morels, spring asparagus, pistachios, corn nuts, parsley, basil, garlic, lemon (df) | 28 |
| double thick pan seared pork chop, cider gravy, crispy potato cake apple & fennel agro dolce slaw, toasted hazelnuts, pecorino | 36 |
| 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

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| 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

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| 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%