

DINNER

SMALL PLATES

soup, always from scratch	6/10
Ahi tuna tartare, Moroccan preserved lemon, capers, cornichon, shallots, organic egg yolk, extra virgin olive oil, Kennebec potato chips (df)	18
pickle brine fried chicken, mustard greens, lemon, honey dill garlic aioli	17
masala ribs, tamarind glaze, green chutney (df)	15
crab & corn 'fundido', goat gouda, asiago, cilantro, lime, corn chips	18
yam frites, 'patatas bravas', smoky aioli, scallions & cilantro (df)	13
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 (df)	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, grilled flatbread to spread	17

BIG PLATES

buddha bowl; brown rice, cumin roasted sweet potato, crispy tofu, golden beets, zucchini, avocado, pumpkin seeds, zaatar & feta with goddess dressing (df)	24
Arctic char, pan seared, rich lemongrass coconut broth bok choy, charred fingerling yams, grilled eggplant (df/gf)	36
ultimate rigatoni Bolognese; Broek Pork Acres chorizo, cherry tomatoes, basil, parmesan, seasoned bread crumbs.	30
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)	32
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	20
Thai chicken salad, Napa cabbage, avocado, citrus, celery, herbs, cucumber, red onion, yam chips, sesame, lime, peanuts (df)	19
10oz AB grass fed ribeye, gorgonzola creamed spinach, pickled mushrooms, crispy onion strings	46
AAA striploin, chipotle crust, poblano chimichurri, cumin roasted cauliflower, rosti, garlic aioli (df)	36
Moroccan lamb sirloin, roasted beet hummus, mint-walnut gremolata crispy beet, goat feta	35

SIDES

grilled broccoli, apple wood smoked cheddar, lime aioli, cheezies (gf)	14
wood oven roasted Brussels sprouts, bacon aioli, pine nuts, lemon (gf)	14
organic golden beets, goat cheese cream, grilled radicchio, frisee, candied walnuts, honey Dijon vinaigrette	14
coconut rice (gf)	5

PIZZA

Oscar Wilde - prosciutto, roasted mushrooms, mozzarella, tomato sauce, Grana Padano	24
dilettante - poached pears, sauteed spinach, pesto, stilton, mozzarella	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%