

SMALLER PLATES

BEEF AND GUINNESS STEW

Braised Short Rib. Guinness. Fried Shallots.

3

CHEESE AND CHARCUTERIE BOARD

Honeycomb. Fig Jam.
Marcona Almonds. Roasted Garlic.
Ciabatta.

7

CAPRESE A LA BRUSSELS

Crispy Brussels Sprouts.
Sundried Tomato Vinaigrette. Burrata.
Heirloom Tomatoes. Balsamic Reduction.
Pickled Mustard Seeds. Basil Crema.

5

SMOKED BEEF CARPACCIO

Beef Tenderloin. Black Garlic Aioli.
Cured Egg Yolk. Roasted Mushrooms
Arugula. Mustard Seed. Fried Shallots

8

*Sub Shaved Beets for Tenderloin to make Vegetarian

5

MIXED OLIVES AND MUSHROOMS

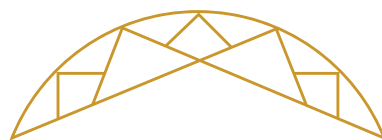
Roasted Mushrooms. Goat's Milk Feta.
Summer Olives. Gigande Bean Hummus.
Ciabatta.

5

CRISPY DUCK

Confit Duck Legs. Kimchi.
Honey-Gochujang Glaze. Scallions.
Crushed Peanuts. Sesame Seeds.

7



LARGER PLATES

BEET AND BURRATA SALAD

Roasted Beets. Burrata. Heirloom Tomatoes.
Sherry-Beet Puree. Local Greens.
Citrus Cilantro Vinaigrette. Crushed Almonds.

*Large Plate Includes Mushroom-Oat Croquettes

Small 4 / Large 8

SESAME-GINGER TUNA

Sear Tuna. Vermicelli Salad.
Fried Wakame. Soy-Ginger Sauce.
Wasabi Tobiko. Wontons.

Small 6 / Large 12

WAGYU BEEF SLIDER TRIO

1. Caramelized Onion. Smoked Cheddar. Green Chile Aioli.
2. Bread and Butter Pickles. Bacon Jam. Fried Shallots.
3. Korean BBQ Sauce. Kimchi. Black Garlic Aioli.

8

*Sub Mushroom-Oat Patties for Beef to make Vegetarian

6

MERIDIAN MUSSELS

PEI Mussels. Caramelized Onion.
White Wine. Tomato-Andouille Broth.
Herb Butter. Ciabatta.

*Large Plate Includes Angel Hair Pasta

Small 6 / Large 11

SWEET POTATO POUTINE

Sweet Potato Waffle Fries.
Braised Short Rib. Cheddar Cheese Curds.
Roasted Peppers. Green Chile Aioli.
Cotija Cheese.

8

