

SIDE B

APPS

Oysters yuzu kosho mignonette, hot sauce, usual fixings ————— 6pcs - 24 | 12pcs - 48

Cheese Pie aged cheddar, confit garlic, herbs ————— 14

Prawn Cracker tuna, chives, spicy mayo ————— 17

Grilled Shishitos lemon, maldon salt ————— 13

Scotch Egg tomato sauce, italian sausage, lardo ————— 16

Shrimp Toast sesame, yuzu mayonnaise, coriander, mint ————— 16

Fluke Crudo citrus, cilantro, blackened avocado, cucumber, crispy taro ————— 28

Tomato Salad grilled cherries, whipped feta, aged balsamic, salad greens ————— 21

Tuna Sashimi tortilla crisp, avocado, truffle, jalapeño, espelette pepper ————— 28

Beef Tartare pickles, shallots, beemster cheese, egg yolk, chives, crispy sunchoke — 21

Strawberry Salad local greens, goat cheese, strawberry vinaigrette, pistachio ————— 22

Roasted Mushroom egg yolk, bacon, pecorino, pangrattato ————— 18

Fat Chips truffle salt, house ketchup, smoked dijonnaise ————— 13

Baby Gem green goddess, parmesan, breadcrumbs, herbs ————— 19

MAINS

Burger house ground beef, milk bun, cava braised onion, cheddar, pickle aioli ————— 29

Fried Chicken bread & butter pickles, turnips, cabbage, classic ranch ————— 30

Roast Chicken tokyo turnips, chicken jus, onions, caper leaves, clams ————— 36

Salmon Teriyaki teriyaki sauce, yuzu coleslaw ————— 39

Onglet Steak 8 oz hanger steak, café de paris butter, watercress salad ————— 48

Peppercorn Steak 10 oz striploin, smoked mustard, cheddar dauphinois ————— 56

Ricotta Cappelletti lobster cream, lime leaf, chili ————— 28

Hake Kiev pesto butter, potato purée, smoked hollandaise ————— 32

Blackened Tuna cajun spice, spring peas, buttermilk dressing, roasted tomato, ponzu — 48

Ribeye 14 oz ribeye, red wine jus, smoked mustard ————— 89

Pasta Limone parmesan, zucchini flower, lemon, breadcrumbs ————— 24