

CHARCUTERIE & CHEESE	
Mixed Vegetables House variety of fresh and pickled vegetables served with beet hummus & tzatziki	9
Cured Meats Chef's selection of salumi with pickles, quince chutney & Dijon mustard	18
Cheese Blue Haze, Vintage Cheddar, Thunder Oak Gouda with candied pecans & honey	18
Cured Meats & Cheese Chef's selection of three salumi & two cheese	20
SHARED	
Blistered Shishito Peppers Chorizo, tortilla crujiente	9
Pork Terrine Bacon, parsley salad, foccacia	
Sugar Snaps Fermented black bean & chili dip, lemon zest	
Caccio e Pepe Arancini Pumpkin puree	
Beet Salad Pickled onion, candied pecan, mustard green, Champagne vinaigrette	12
Crispy Smelts Citrus smelts, harissa mayo	

Fried Chicken Sweet tamarind sauce	12
Steamed Pork Buns Chow chow relish	
Salmon Ceviche Tomatillo & serrano chutney, soy shimeji	14
Beef Short Ribs Kalbi marinade, spicy pickles	
Lamb & Beef Kofte Sesame pita, za'atar yoghurt, pomegranate molasses	
SWEET	
Warm Sticky Buns	9
Mini Pecan Tarts	
Chocolate Fudge and Peanut Butter Brownies	
Mini Lemon Meringue Tarts	

*A gratuity of 18% will be added to groups of 6 or more.