

SMALL PLATES



Baked Oysters

Pimento Cheese, Lemon
Bread Crumb
\$22

Lebanese “Tartar

Beef, Lamb, Bulgar Wheat,
Lentil, Chive, Chickpea
Puree, Pita
\$17

California

Endive, Pt Reyes Blue
Cheese, Walnut, Poppy,
Honey, Quince Shrub
\$11

Brussels Sprouts

Black Garlic Puree, Garlic
Chips, Crispy Potatoes,
Curried Yogurt
\$14

Burrata and Preserved Tomato

Walnut, Basil, Frisée
\$13

Warm Potato Salad*

Celery, Grainy Mustard and
Red Wine Dressing, Quail
Eggs, Dill
\$11

Tandoori Chicken Tamale

Bulgar Wheat “Masa”, Fresh
Fenugreek, Onion, Butter
sauce, Radish and
Cucumber Raita
\$14

Pork Belly Roulade

Sweet Herbs, Chamomile
Jus, Shelling Beans and
Heirloom Beans
\$16

Wild Salmon*

Clay Pot Biryani, Fried
Onion, Charred Tomato,
Buttermilk and Herbs
\$21

New York Strip Steak

Beech Mushrooms, Salsify,
Miso Butter, Crispy Root
Vegetables
\$30

Pork Belly Bhan Mi

Chinese Fried Chili Mayo,
Duck Shmear, Trinity Herbs,
Nuom Choc, Pickled Veg,
Torpedo Roll
\$16