



# DINNER

## SNACKS:

Housemade Pickles 5

Deviled Eggs 6  
crispy pig ear, pimenton

Olives 7  
boquerones, piparra

Mojama & Almonds 6

Pig Cheek Croquetas 10  
seaweed aioli

Tokyo Turnips 8  
wakame butter

## COLD:

Oysters half | dozen 16 | 32

Kanpachi Ceviche 14  
young thai coconut, lime, grapefruit

Salmon Crudo 14  
citrus and crème fraiche

**CHARCUTERIE:** 7 per  
House selection of three 18 or five 25

Jamon Serrano  
Salame di Varzi  
Chorizo Piccante  
Mortadella  
Porchetta

**CHEESE:** 7 per  
House selection of three 15 or five 21

Le Cousin	cow
Old Quebec Reserve	cow
Bethmale	goat
Casatica	buffala
Mont de Cats	cow
Stilton	cow

## SALADS:

Kale Caesar 12  
anchovy, fennel, radish

Beets & Stone Fruit 10  
pistachios, citrus, sumac

Summer Salad 10  
tomato, cucumber, melon, mint

## SMALL PLATES:

Chicken Liver Bruschette 12  
beetroot, cherries, bacon

Meatballs 13  
tomato, olive, mint

Roasted Sweet Corn 8  
with cheese

Broccolini 9  
garlic, chile, lemon

Shishito Peppers 8  
sea salt and mojama

Grilled Prawns  
cajun spice, lemon aioli 16

Macaroni and Cheese 10

## LARGE PLATES:

Mussels 17  
french curry, lime, cilantro

Soft Shell Crab Sandwich 15  
avocado, green tomato, pickled okra

'Texas Dip' Slow Roasted Brisket 15  
pickles, au jus, seeded brioche

Cod & Stewed Beans 17  
smoked ham hock broth, garlic bread

Hanger Steak 24  
pomme puree, smoked beef fat jus

Note: Substitutions and modifications are respectfully declined.  
Menus may be subject to change based on season and availability.  
A service charge of 18% will be added to parties of 6 or more