



B E E F

Beef Satay \$4.00

Harissa and Honey Marinade, Carrot
Top Whipped Feta

Mole Beef Tostada \$4.00

Flour Tortilla, Beet and Carrot Slaw,
Chili/Black Bean Crema, Scallion
Chimichurri

Mini Corn Dogs \$4.50

Cornmeal Battered Beef Sausage, Spicy
Maple Mustard

Jerk Oxtail Egg Rolls \$5.00

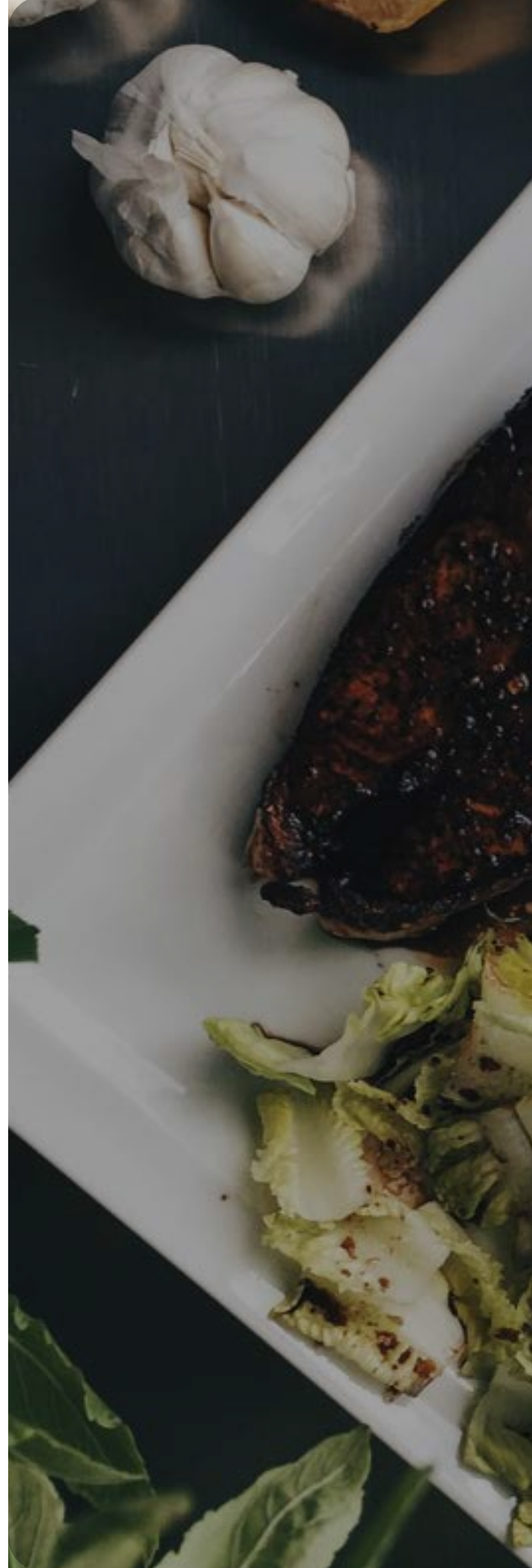
Pineapple Molasses Yogurt

Mini Cheeseburger \$5.00

Chipotle Ketchup, Pepper Lime Bacon,
Aged Cheddar

Osso buco \$5.00

Braised Veal Shank, Saffron Rice Crisp,
Brunoise Mirepoix





CHICKEN

Lemongrass Chicken \$4.50

Potstickers

Tamari Sweet Chili Sauce

Chicken Satays \$4.50

Brown Sugar and Butter Glaze with
Gooseberry and Green Peppercorn Chutney

Cornflake Crusted Fried Chicken \$5.50

With Hot Honey and Sausage Gravy

Frenched Chicken Drumettes \$4.75

Maple Bacon Glaze

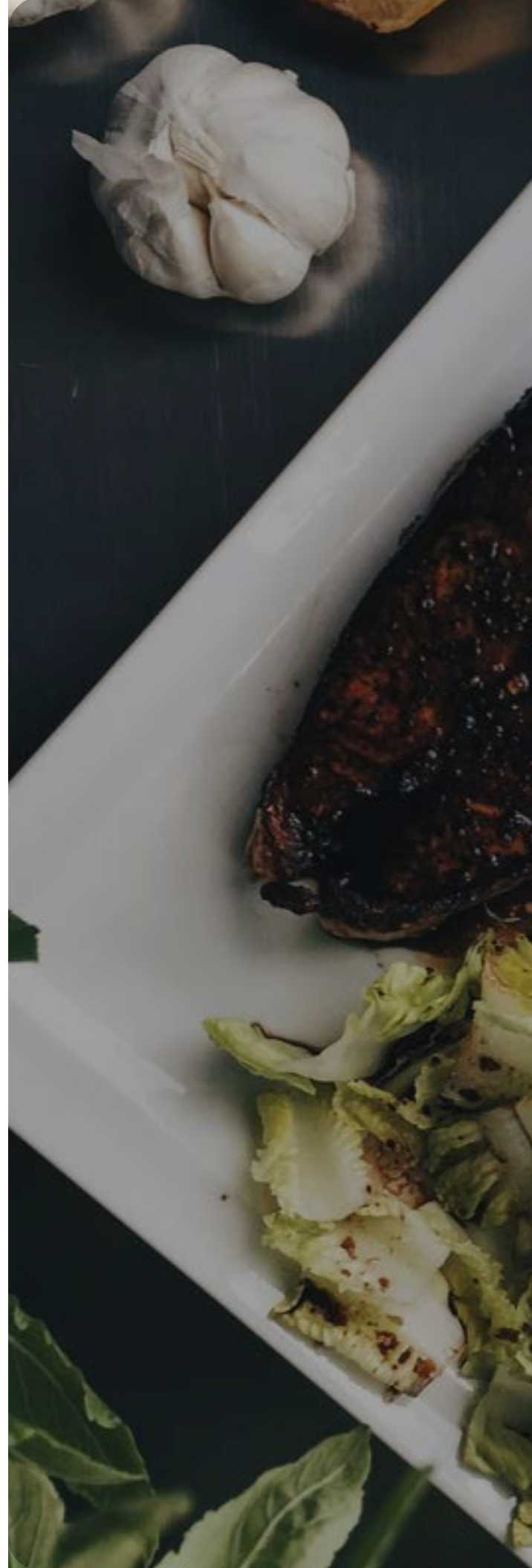
Mini Chicken Parmesan \$5.00

Chicken Cutlets, Pomodoro, Mozzarella,
Garlic Bun

DUCK

Duck Prosciutto Skewers \$4.50

Duck Prosciutto, Celeriac Medallion,
Butter Poached Leeks, Rhubarb and
Sumac Coulis





DUCK

Duck Confit Bao \$5.50

Duck Confit, Pickled Vegetables, Spicy
Peanut Hoisin

Duck a L'Orange Pierogies \$5.50

Duck Confit, Sweet Potato Mash,
Bigarade Sauce

LAMB

Lamb Spiedini \$3.50

Roasted Garlic Chili Dipping Oil

Lamb Arayes \$6.00

Grilled Lamb-Stuffed Pitas, Apricot and
Pine Nut Yogurt

Lamb Lollipops \$9.00

Za'atar Salsa Verde, Maldon Salt, Fresh
Lemon

PORK

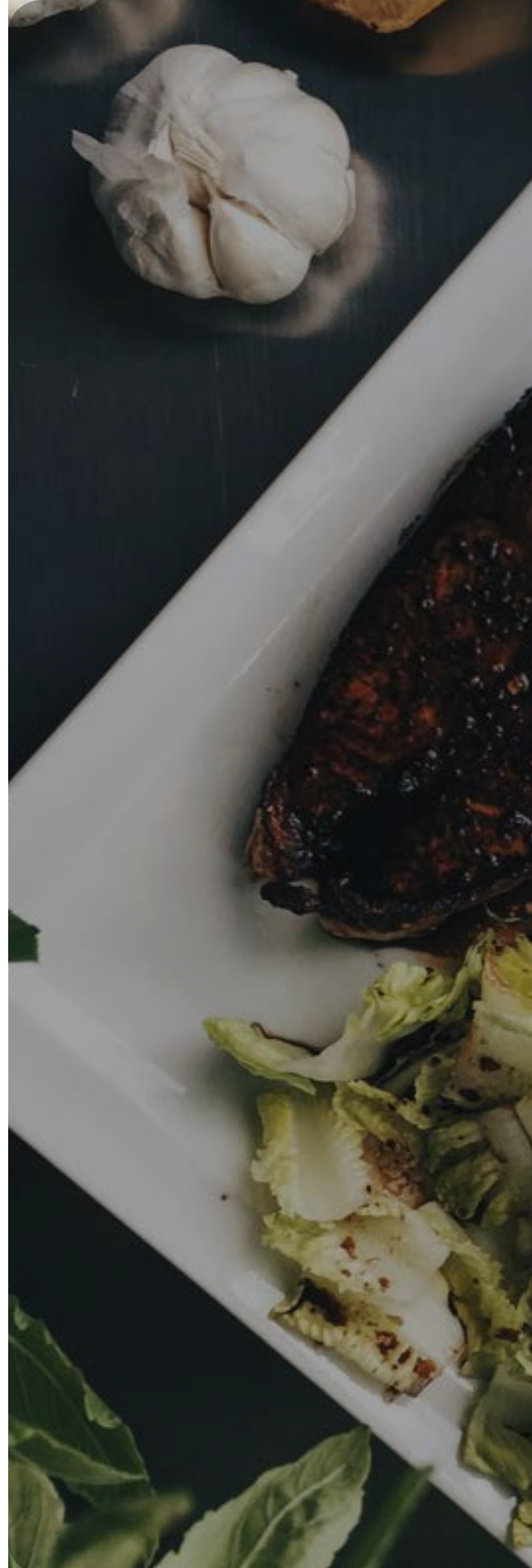
Chipotle & Peach Pulled \$5.00

Pork Slider

Sesame Brioche, Creamy Mango
Cilantro Slaw

Croque Monsieur \$5.00

Brioche, Ham, Gruyere, Béchamel





PORK

Pork Rilette \$5.00
Pastrami Spiced Pork Pâté, Rye Crouton,
Pickled Red Cabbage

SEAFOOD

Classic Poached Jumbo Shrimp \$5.00
FIM Cocktail Sauce

Salmon Tartare \$5.00
Cilantro/Sesame/Ginger Sauce, Black
Sesame, Ninja Radish Relish, Wonton
Crisp

Beet Cured Salmon \$4.75
Mini Pancakes, Pickled Fennel, Matcha
Creme Fraiche

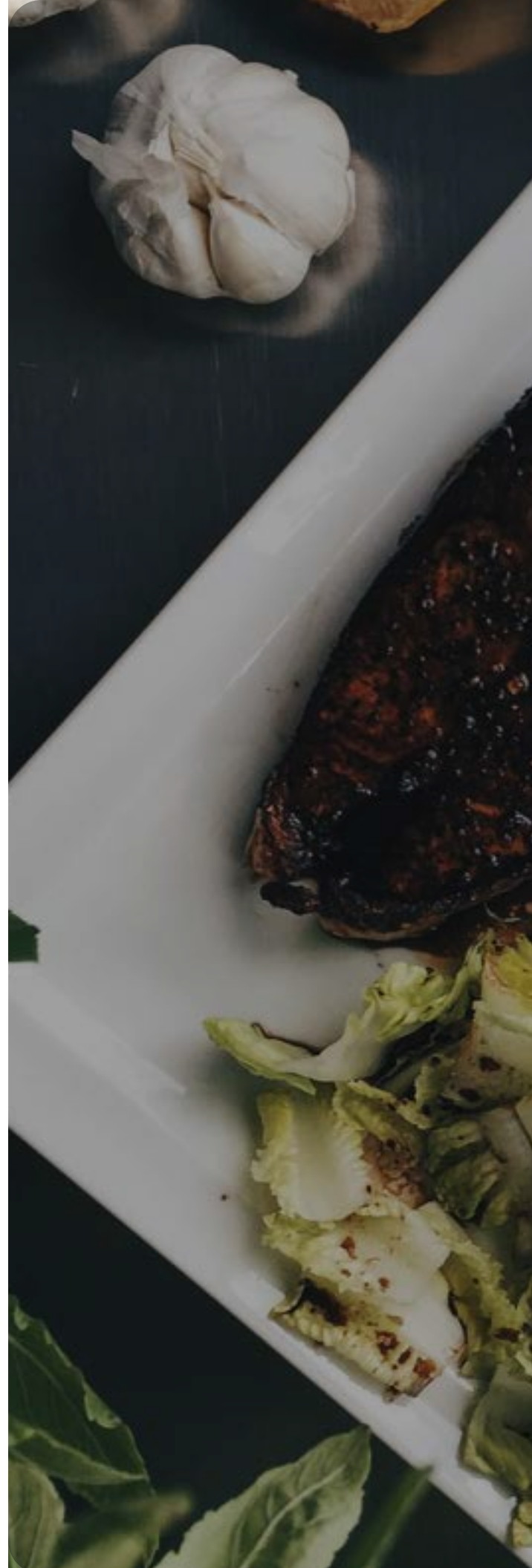
Tuna Aguachile \$5.50
Preserved Apple and Watermelon Rind,
Serrano and Avocado Puree

Popcorn Shrimp \$4.75
Popcorn Breaded Shrimp, Corn and
Saffron Butter Emulsion

VEGETARIAN

Double Blanched Russet Fries \$4.00
Piquillo and Cajun Spice Aioli

Crispy Fried Broccoli \$4.00
with Cheese Fondue





VEGETARIAN

Pecorino and Black Pepper \$4.75

Biscuits

With Basil Butter, Tomato Confit, Cured Duck Egg

Cheese Arancini \$4.00

Tomato and Spring Peas, Pomodoro, Grated Parmigiano

Umami Steam Bun \$4.75

Kimchi Mushrooms, Bok Choy, Tofu

Shishito Poppers \$4.75

Ricotta/Pumpkin Seed/Herb Filling, Orange Honey Drizzle

VEGAN

Endive Cups \$5.50

Beet Hummus, Apple and Pea Shoot Slaw, Puffed Wild Rice

Vegan Ceviche \$5.50

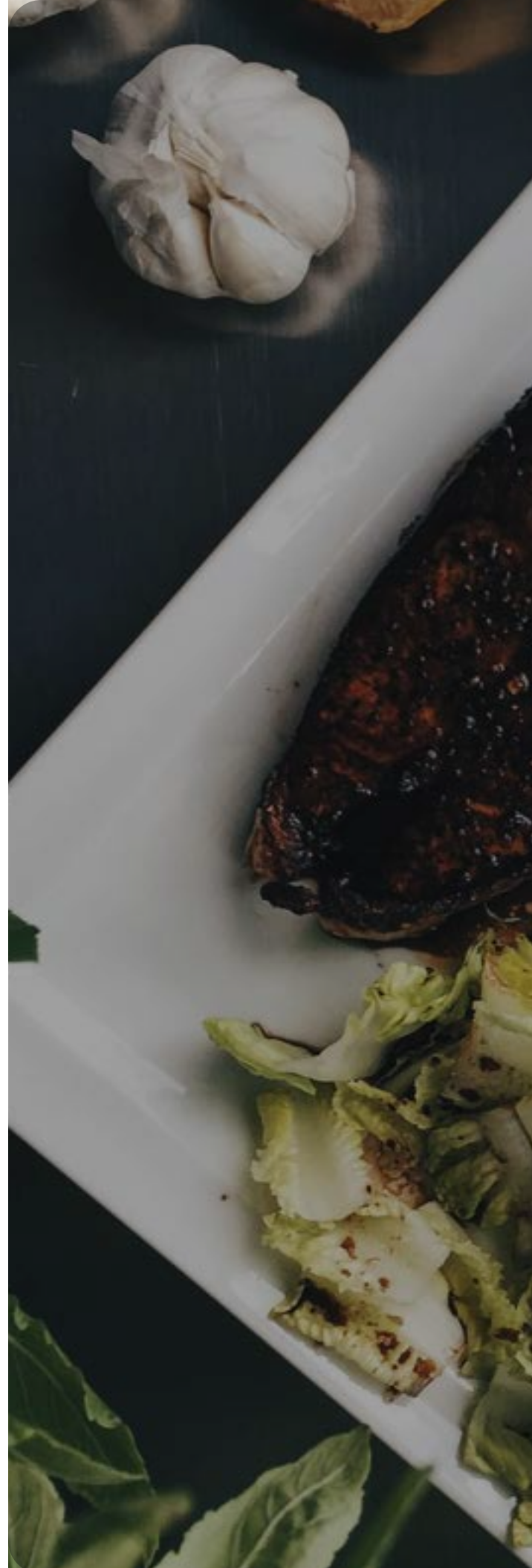
Wonton Crisps, Heart Of Palm, Leche de Tigre, Mango and Purple Yam Salsa

Vegetable Pakoras \$5.50

Cilantro Chutney

Tempura Vegetable Skewers \$5.50

Ponzu Sauce





VEGAN

Mini Ratatouille Tian \$5.50

Socca Crisp, Baked Spring Vegetables
and Herbs, Pomodoro

Fried Artichoke Hearts \$3.75

Pistachio and Yellow Pepper Romesco

