



## B E E F

### Braised Beef Tostada \$4.00

Flour Tortilla, Braised Beef,  
Maple/Bacon/Apple Compote,  
Kohlrabi/Scallion Slaw

### Mini Cheeseburger \$5.00

Mushroom and Truffle Ketchup, Double  
Smoked Bacon, Gruyere, Baby Arugula

### Birria Grilled Cheese \$4.50

Shredded Beef and Queso Fresco Grilled  
Cheese, Birria Jus

### Aged Striploin Crostini \$4.50

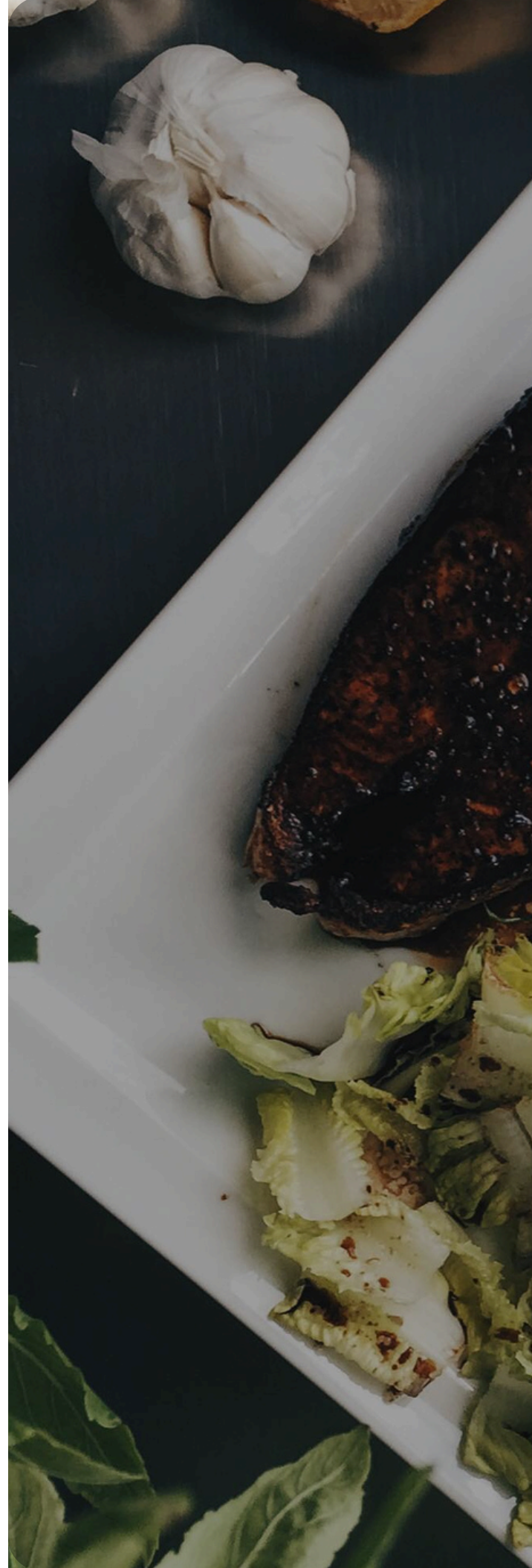
Grilled Baguette, Seared Striploin,  
Charred Concord Grapes, Honey Butter  
and Gorgonzola Cream

### Korean BBQ Satay \$4.00

With Gochujang Aioli

### Beef Tartare with Currants \$5.50

Crispy Shallots, Bone Marrow and Green  
Peppercorn Sauce





## CHICKEN

Lemongrass Chicken \$4.00

Potstickers

Tamari Sweet Chili Sauce

Chicken Satays \$4.00

With Olive Tapenade Marinade and Spicy  
Caponata

Argentinian Chicken Egg \$5.00

Rolls

With Scallion Chimichurri Crema

Chicken Drumettes \$4.00

With Sweet Chili and Lime Sauce

Dill Pickle Brined Fried \$4.00

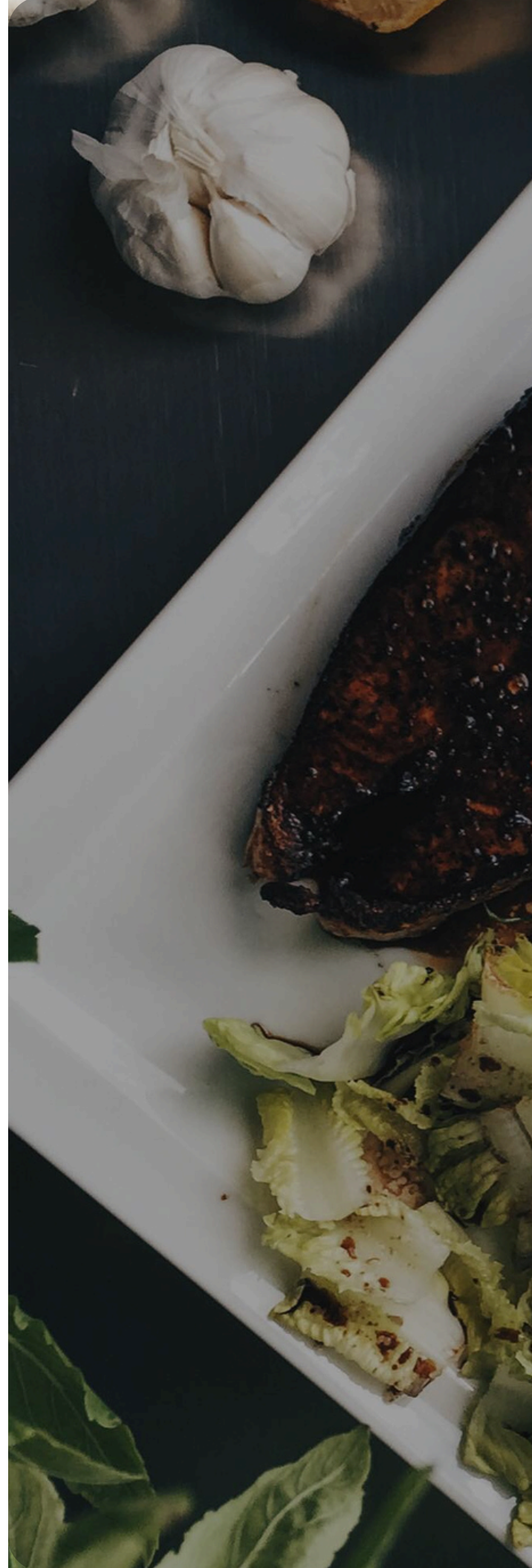
Chicken

Black Tea and Honey Glaze, House  
Pickles, Buttermilk Ranch

## DUCK

Smoked Duck Breast \$7.50

With Fava Bean Puree, Polenta Crouton,  
Pickled Mustard Seeds and Squash





## DUCK

Duck Confit \$6.00

With Red Cabbage and Soy Marmalade,  
Rice Paper Crisp, Macadamia Nuts, Bok  
Choy Slaw

Coriander and Pink \$6.00

Peppercorn Spiced Rillettes

Brioche Crouton, Blood Orange and  
Ginger Compote

## LAMB

Lamb Spiedini \$3.00

Roasted Garlic Chili Dipping Oil

Lamb Lollipops \$9.50

Pistachio and Dill Gremolata, Maldon  
Salt, Fresh Lemon

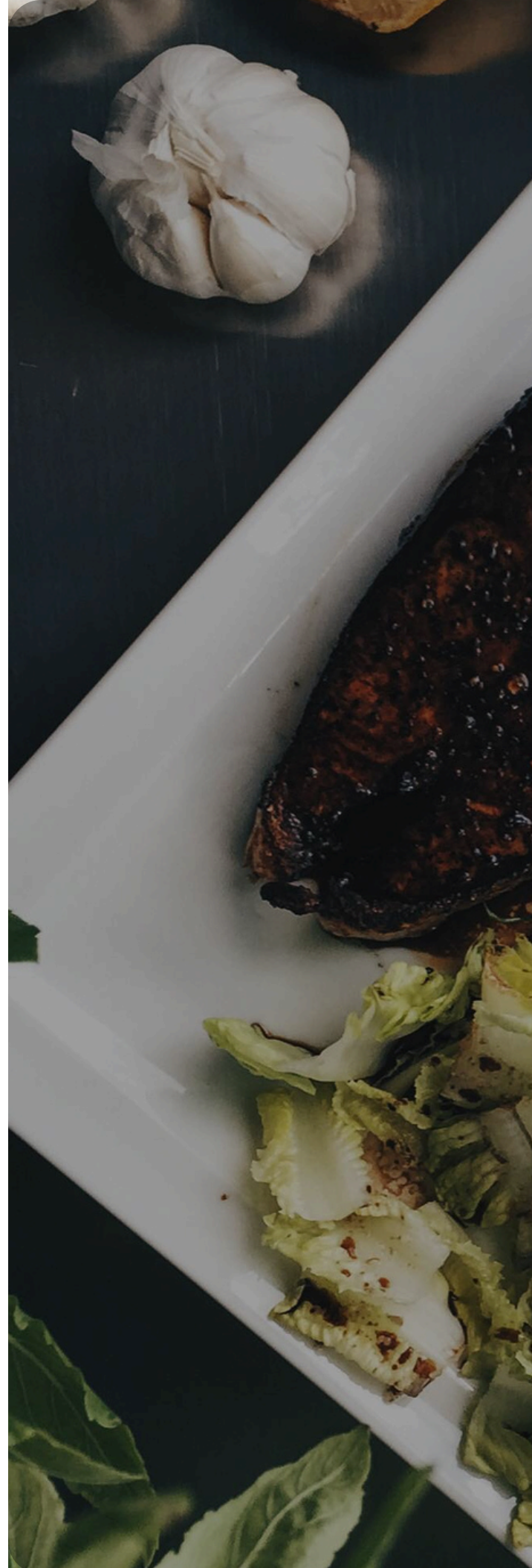
Lamb Kofta \$6.00

Cucumber Apricot Yogurt

Braised Lamb Shoulder \$8.00

Agnolotti

Lamb Jus, Green Pea and Mint Puree





## PORK

Chipotle & Peach Pork Slider \$4.50  
Sesame Brioche, Crispy Onions, Spicy  
Carrot and Cabbage Slaw

Mini Bang Mi Bao \$5.50  
Steam Bun, Roast Pork, Pickled  
Vegetables, Vietnamese Mayo

Culatello and Potato \$4.50  
Croquettes  
Truffle and Black Peppercorn Aioli

## SEAFOOD

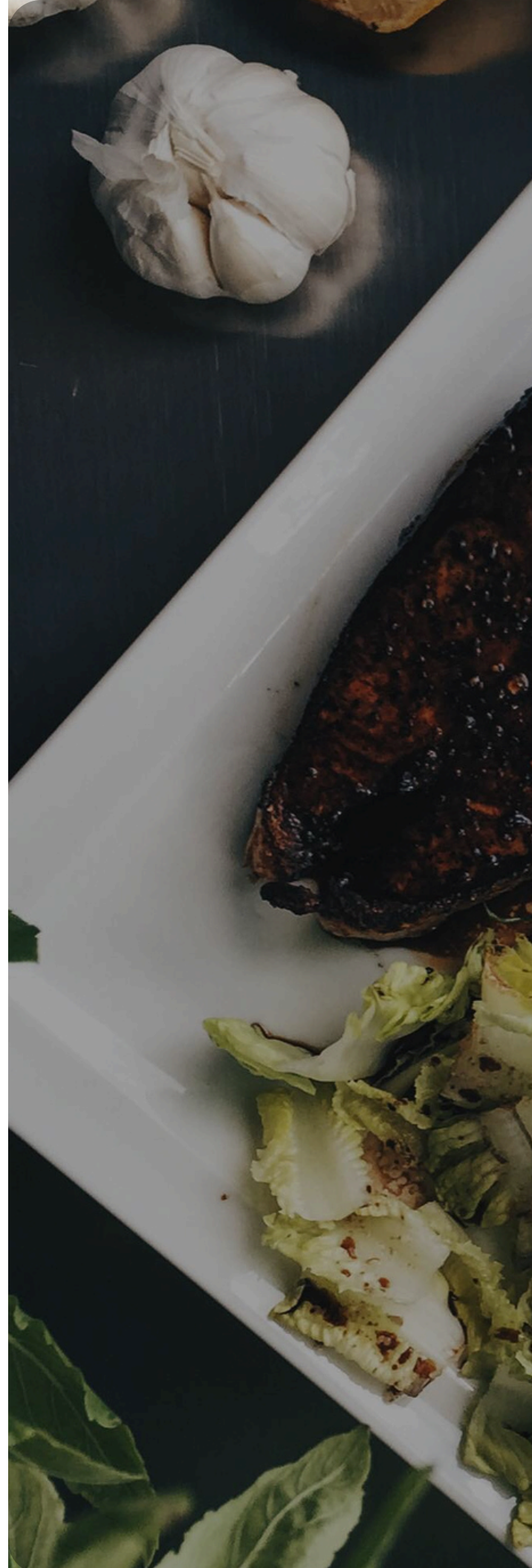
Classic Poached Jumbo Shrimp \$7.00  
FIM Cocktail Sauce

Salmon Tartare \$5.00  
Coconut Lemongrass Chili Crisp, Avocado  
Mousse, Purple Basil, Taro Root Chip

Tuna Crudo \$6.00  
Cucumber/Jicama/Fennel Slaw With  
Orange/Cinnamon Vinaigrette, Wasabi  
Aioli, Tobiko

Seafood Hushpuppies \$6.50  
Nori and Jalapeño Remoulade

Popcorn Shrimp \$5.00  
Popcorn Breaded Shrimp,  
Miso/Carrot/Shrimp Emulsion





## SEAFOOD

Mussels Escabeche \$7.50

Almond and Chorizo Romesco, Grilled  
Baguette

Pan Con Tomate & & \$5.00

Boquerones  
With Artichoke Salsa

## VEGETARIAN

Double Blanched Russet \$4.00

Fries  
Caramelized Shallot and Pommery Aioli

Grilled Halloumi and Root \$5.00

Vegetable Skewers  
Pumpkin Seed and Herb Pesto

Cheese Arancini \$3.50

Tomato and Spring Peas, Pomodoro,  
Grated Parmigiano

Cheese Gougeres \$5.00

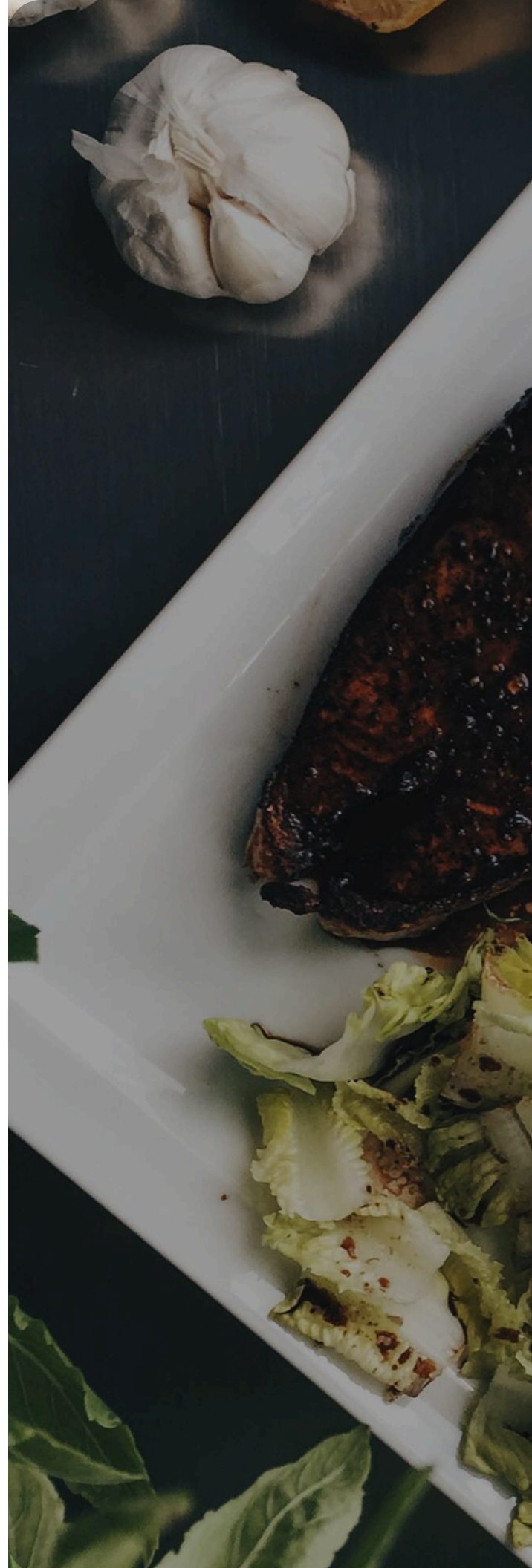
Parmesan Gougere,  
Truffle/Mushroom/Chive Mascarpone Filling

Shishito Poppers \$5.50

Ricotta, Charred Radicchio and Pistachio  
Filling, Fig Jam

Popcorn \$60 for

With Miso Butter, Carrot, and Ginger Salt  
party





## VEGAN

Endive Cups \$5.00

Thai Braised Mushrooms, Forbidden Rice,  
Fried Shallots, Pickled Chilies

Vegan Tataki \$5.50

Taro Root Crisp, Seared Jicama, Black  
Sesame and Pumpkin Jam, Radish and  
Carrot Slaw

Vegetable Pakoras \$5.50

Cilantro and Coconut Chutney

Tempura Vegetable \$4.00

Skewers

Tamari Sweet Chili

Fried Artichoke Hearts \$4.00

Green Pea, Lemon and Cashew Puree

