



B E E F

Braised Beef Tostada \$5.00

Truffle Braised Beef, Prosciutto, Pickled Mustard Seeds, Mushroom Dust

Mini Cheeseburger \$6.00

Brioche Bun, Chicharron and Bacon Jam, Gruyere

Prime Striploin Crostini \$5.00

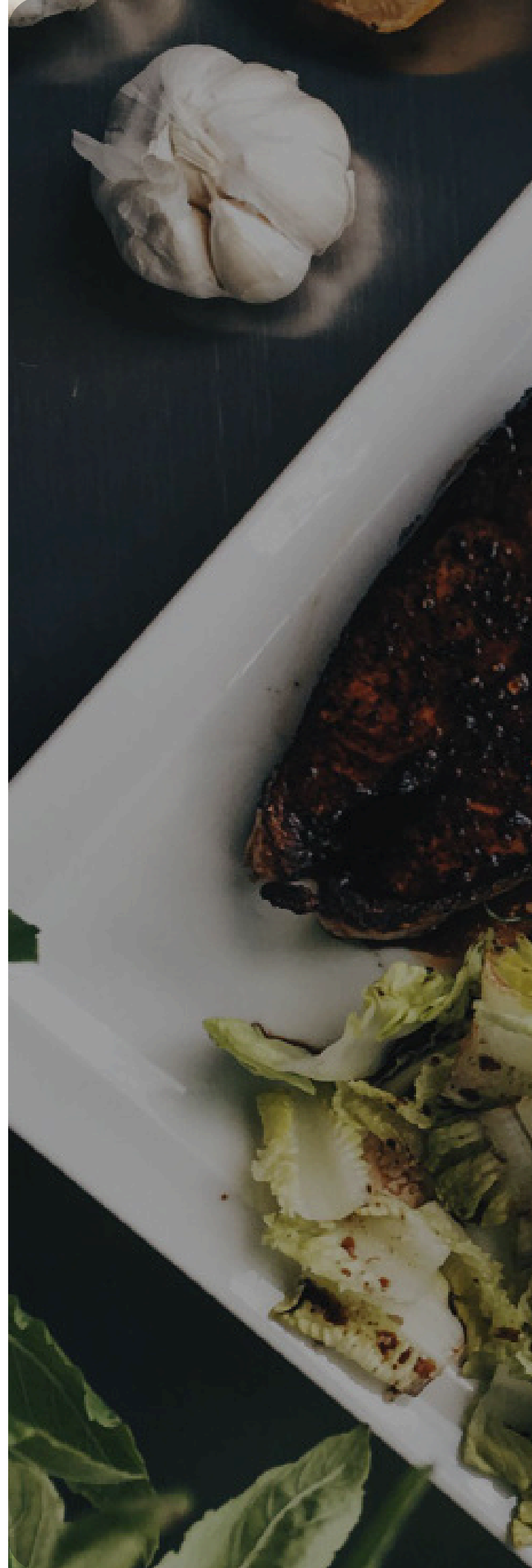
Grilled Baguette, Bone Marrow Butter, Blood Orange Marmalade, Charred Green Onions

Beef Satay \$5.00

Brown Butter, Thyme and Maple Marinade, Roasted Garlic Beef Jus

Beef Tartare \$5.00

Jerk Spice, Pickled Mangos, Crispy Shallots





CHICKEN

Chicken Satay \$5.00

Carrot and Apricot Glaze, Pistachio
Scallion Yogurt

Chicken Drumette \$4.00

Blackberry Agrodolce

Chicken Potsticker \$4.00

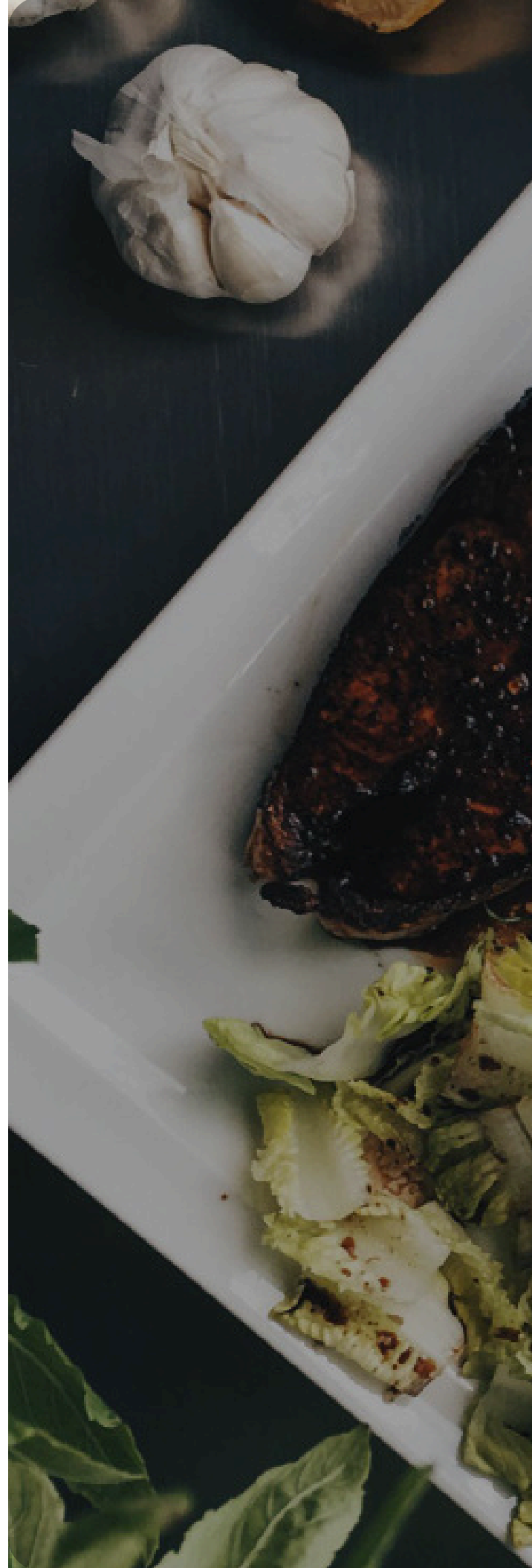
Coconut Lemongrass Chili Crisp

Egg Roll \$5.00

Moroccan Spiced Braised Chicken,
Green Olives, Preserved Lemon

Fried Chicken Slider \$5.00

Brown Sugar and Tamari Glaze, Hot
Honey Cured Egg Yolks, Marinated
Cucumbers





DUCK

Smoked Duck Breast \$5.00

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

Duck Confit \$5.00

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

Coriander and Pink Peppercorn Spiced Rillettes \$5.00

Brioche Crouton, Citrus Ginger
Compote, Pickled Kumquats

LAMB

Lamb Spiedini \$3.50

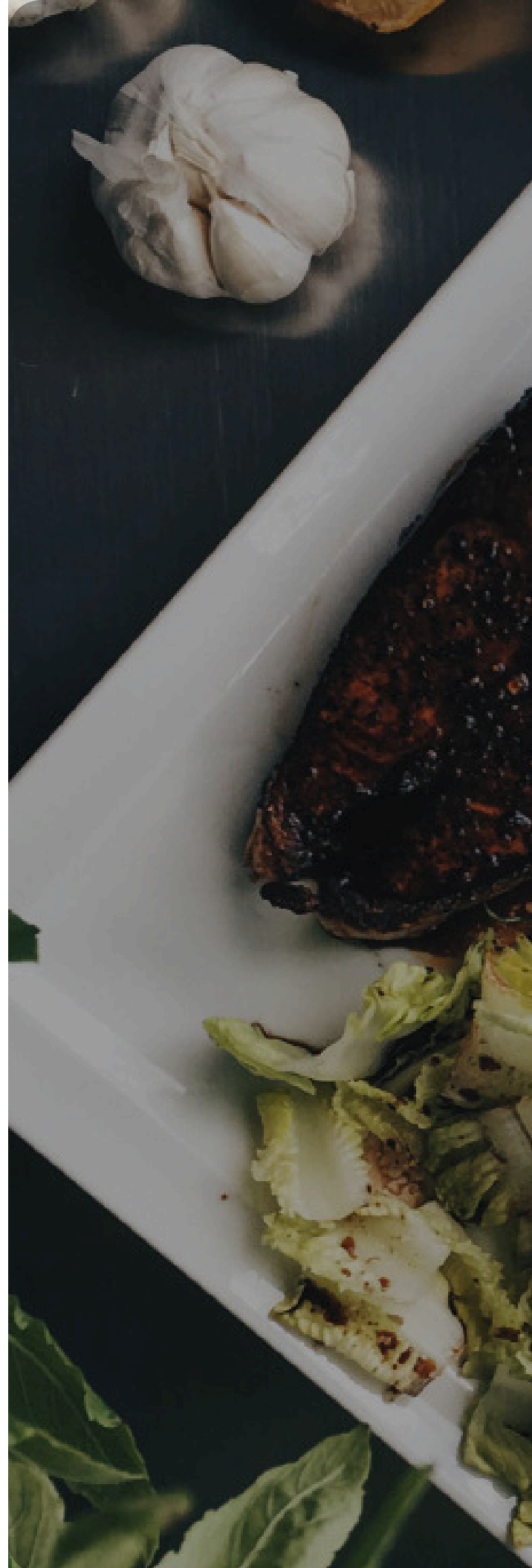
Roasted Garlic Chili Dipping Oil

Lamb Lollipops \$180/doz

Fennel and Mint Gremolata

Lamb Carpaccio \$5.00

Black Grape and Sumac, Asparagus
Relish, Walnuts, Cured Egg Yolks





P O R K

Chipotle & Peach Pulled Pork Slider

Brioche Bun, Crispy Onions, Spicy Carrot and Cabbage Slaw

\$5.00

Grilled Pork Skewer

Braised Pork Belly, Tahini Cream, Blueberry Compote

\$5.00

Fried Mortadella Sandwich

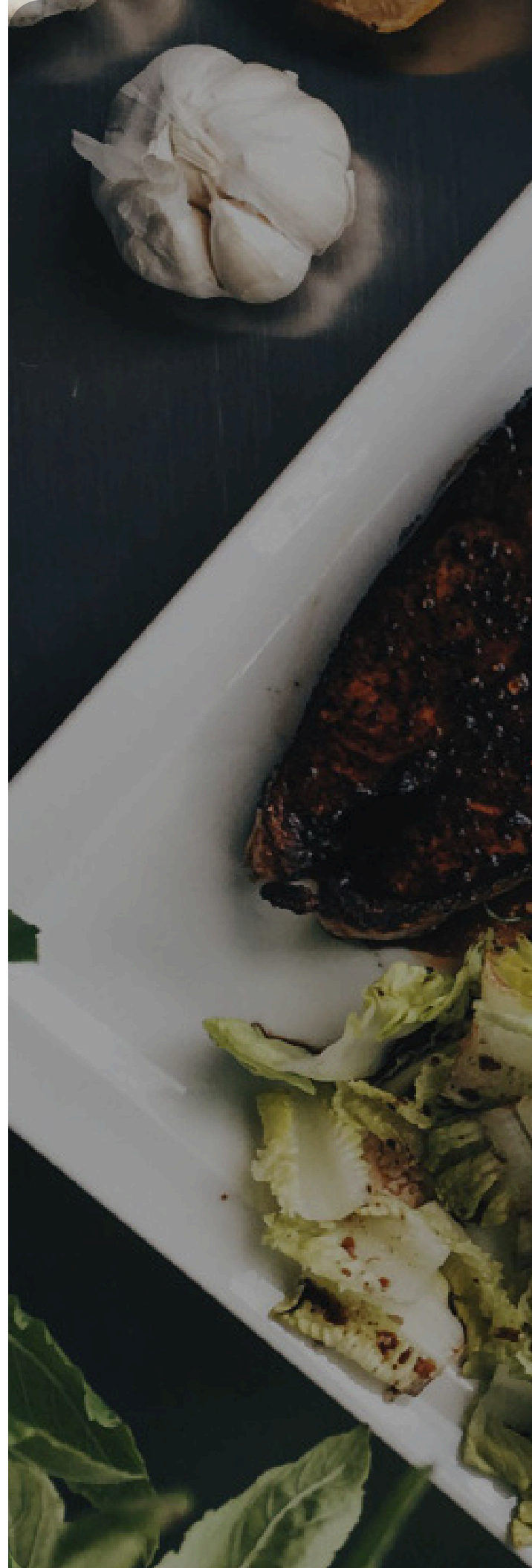
Pain Perdu, Truffle Mascarpone, Pickled Shallot, Pistachio Chili Jam

\$4.00

Ham Croquettes

Aged Cheddar Mornay, Charred Leek and Apple Relish

\$4.00





SEAFOOD

Poached Shrimp \$5.00

FIM Cocktail Sauce, Lemon

Salmon Tartare \$5.50

Green Apple, Cucumber and Horseradish,
Double Smoked Bacon, Creme Fraiche,
Crispy Potato

Scallop Crudo \$8.50

Lightly Cured Scallops, Vanilla Salt,
Pistachio Pesto, Slaw with Grapefruit,
Mint, and Fennel, Taro Root Chip

Grilled Shrimp Skewer \$7.00

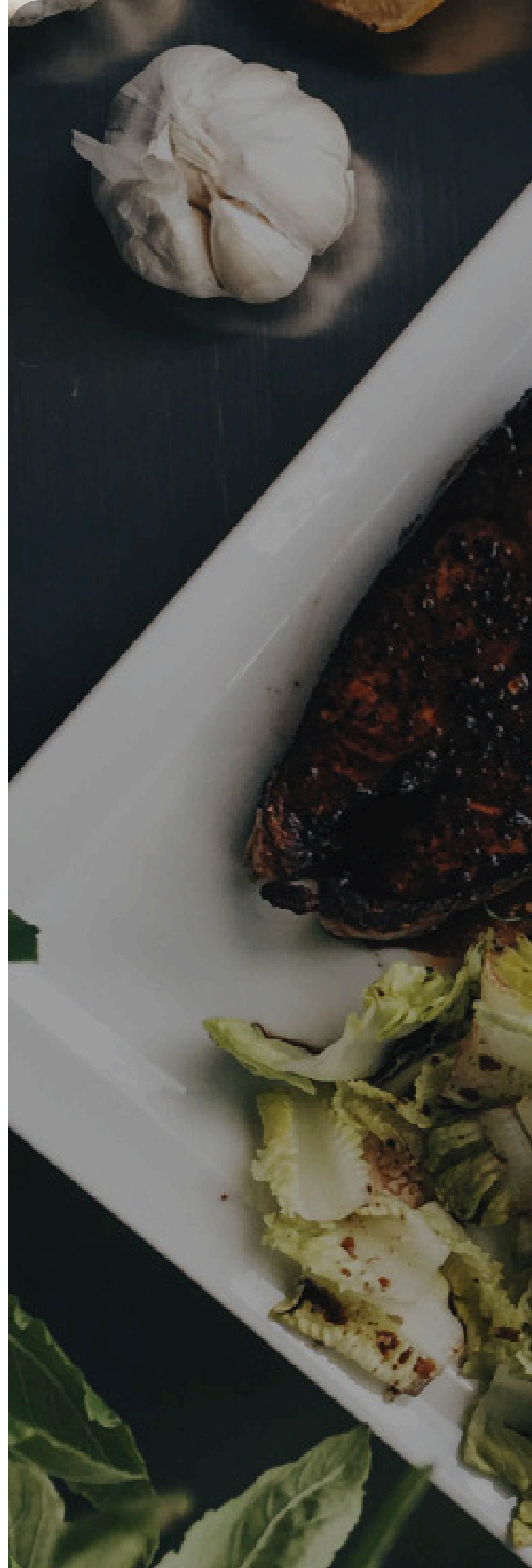
Old Bay and Corn Butter

Mussels Escabeche \$5.00

Almond and Chorizo Romesco, Green
Olives, Grilled Baguette

Crab Rangoon \$4.00

Lump Crab, 'Nduja and Mascarpone
Filling, Scallion Ginger Oil





VEGETARIAN

Double Blanched Russet Fries

Chipotle Ketchup and Roasted Garlic
Aioli

\$3.50

Cheese Arancini

Tomato and Spring Pea Filling,
Pomodoro, Grated Parmigiano

\$3.50

Cheese Gougère

Parsnip, Thyme and Parmigiano Filling,
Roasted Garlic Aioli, Pickled Walnuts

\$4.50

Black Pepper Biscuit

Basil Ricotta, Tomato Confit, Pine Nuts

\$5.00

VEGAN

Mushroom Bao

Carrot and Coconut Steam Bun, Pulled
Oyster Mushrooms, Brown Sugar and
Tamari glaze, Pickled Vegetables

\$5.00

Eggplant Short Rib

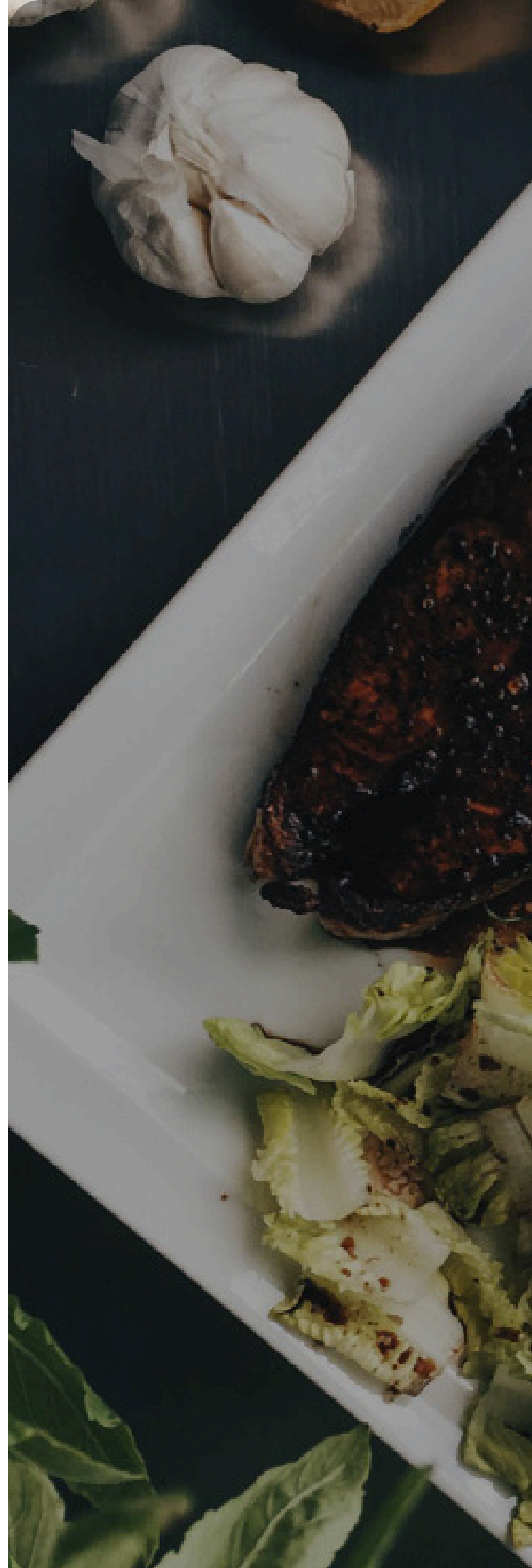
• Braised Eggplant, Celery Root Puree,
Sumac-Marinated Red Onions and
Plums, Focaccia Crisp

\$5.50

Jicama Tostada

Braised Jicama, Carrot Mole, Blood
Orange and Fennel Salsa, Pumpkin
Seeds, Flour Tortilla

\$6.00





CHARCUTERIE BOARD

Charcuterie Board

Local and imported cheeses

Domestic artisan meats

Giardiniera

Fresh bread

Olives

Focaccia

Grilled vegetables

\$18.00

per person

