



KITCHEN'S CHOICE

family style tastings
parties of 4+

55 / 75

per guest

beverage pairings 30 / 40

YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CAULIFLOWER PARM 13

butternut squash, rapini gremolata, tomato, kale, lemon

GOAT CHEESE POLENTA FRIES 13

arrabiata sauce, pecorino, fried rosemary, pesto

LIVERWURST ON TOAST 14

grilled murillo rye, savoy cabbage, relish

FRIED SHRIMP 15

chicken fried shrimp, nam jim pickles, spicy mayo, lime

BUFORD'S BON BONS 15

aioli, garlic chips, chilli oil, lemon

HALLOUMI AND PEA SHOOT SALAD 16

avocado, fried artichoke, lemon, caper, apple, pomegranate

BEEF TARTARE 17

muhammara, herb yogurt, aleppo pepper, bulgar crackers

RIGATONI AND SAUSAGE 25

kale, white beans, chicken jus, pecorino, rosemary

SPAGHETTI WITH DUCK CONFIT 26

mushrooms, peas, dill pesto, mascarpone cream

PORK SHOULDER 28

pastina cacio e pepe, crispy leeks, parsley, shallot

ROASTED SALMON 29

thai green curry, potato, shanghai bok, grilled lime

VEAL SCALOPPINI 29

fennel, charred radicchio, arugula, vinaigrette, chillies

SIDE OF GREENS 6/11

XL DRY AGED RIBEYE MP

red fox polenta, roasted garlic, roasted mushrooms and shallots,
beef fat steak butter, and arugula salad

* not all ingredients are listed, ask your server for details*