

MENU

AVAILABLE MONDAY - SUNDAY
3:00PM - CLOSE

SMALLS

FRESH BREAD

whipped brown butter

OYSTERS (gf) (df)

house made cocktail sauce / fresh horseradish

CAVIAR TARTELETTE

salmon caviar / chives

caramelized onion crème fraîche

Add an extra tartelette for 5

WATERMELON 'TUNA' (v/g)

soy marinated compressed watermelon

fresh avocado / vegan wasabi aioli / fried shallots

rice pearls / tempura nori

CHICKEN LIVER DONUTS (n)

bacon onion jam / maple glaze / cashew crumble

Add an extra donut for 5

FRIED BRIE SANDO (v)

double cream brie / truffle mushroom duxelle

dijon aioli / truffle honey / shokupan milk bread

DUCK WINGS (df) (s)

sweet chili & honey / pickled chilies / green onions

sesame seeds

Add an extra wing for 3

FRIED BRUSSELS SPROUTS (v)(gf)

maple balsamic vinaigrette / lemon zest

parmesan aioli / parmesan snow

GRILLED MAITAKE MUSHROOMS (v)

whipped ricotta / sautéed spinach / roasted radish

lemon zest / herb oil / grilled sourdough

BABY OCTOPUS (gf)(df)(s)

nduja sausage / tomato stew / white beans

caper berries / mojo verde / polenta

BEEF TARTARE

beef tenderloin / ramen egg / pickled daikon / nori

sesame seeds / yuzu kosho aioli / crostini's

MEDIUMS

6 FRENCH ONION CHEESEBURGER 23

7oz beef patty / Swiss cheese / iceberg lettuce

MP caramelized onions / double smoked bacon

dijon aioli / butter bun

15 Served with your choice of hand-cut fries, mixed greens or truffle fries for \$2 extra

TETELA (gf)(v/g)(s) 28

corn & plant-based chorizo stuffed

14 pumpkin seed molé / masa dumplings / oyster

mushrooms / roasted radish cilantro / chili oil

GEMELLI (v) 28

burrata cheese / tomato sugo / tomato confit

15 roasted garlic / basil soffrito / fresh pasta

CARAMELLE 30

duck confit & foie gras filled / herb oil / duck

13 cream sauce / roasted radish / hand rolled pasta

KING SALMON 35

B.C salmon / potato gnocchi / nori purée

15 baby spinach / roasted corn / shiitake mushrooms

yuzu hollandaise / rice pearls

LAMB SADDLE (gf) 38

lamb bacon / sunchoke purée / roasted sunchoke

14 edamame beans / lamb demi

charred red leaf lettuce

HUMBOLDT SQUID (gf)(s)(n) 28

turmeric & dill marinated / black tiger shrimp

20 squid ink potato purée / Vietnamese cilantro purée

blistered tomatoes / fresh herbs / pickled chilis

fried shallots / crushed cashews

18 FRIED CHICKEN & CAVIAR (s) 32

boneless half chicken / 2Og salmon caviar

21 yuzu crème fraîche / togarashi spice

miso potato salad / gherkins / garlic dinner rolls

IBERICO PORK 34

sake clams / kabocha squash purée / roasted radish

pickled shiitake mushrooms / tare glaze

WAGYU BEEF 49

4oz flat iron steak / mushroom purée

crispy potato pave / king oyster mushrooms

brussels sprouts / herb oil

\$5 surcharge applied to NextDoorliscious orders

SIDES

Hand-Cut Fries (v/g)	6	Small Mixed Greens (v)(gf)	6
Truffle Fries (v)	12	Large Mixed Greens (v)(gf)	10

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

All parties of 8 or more will be subject to an 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts