

AVAILABLE MONDAY - SUNDAY  
3:00PM - CLOSE

## MENU

### SMALLS

- BREAD (v)**  
pain au lait / shio koji cultured butter
- OYSTERS (gf)(df)** minimum 6 pieces  
tangerine & dill mignonette / fresh horseradish
- CHICKEN LIVER ROSETTE**  
chicken liver mousse / blueberry mousse  
saskatoon berry gastrique / blueberry powder  
fried rosette
- FRIED BRUSSELS SPROUTS (v)(gf)**  
maple balsamic vinaigrette / lemon zest  
parmesan aioli / parmesan snow
- SMOKED APPLE & FENNEL SALAD (v)(n)(gf)** 16  
strawberry dijon vinaigrette / shaved fennel / frisée  
smoked apples / whipped cinnamon ricotta  
pickled fennel / apple veil / candied walnuts
- STRACCIATELLA CHEESE (s)**  
white anchovies / chili honey / anchovy pearls  
rosemary & garlic oil / crostinis
- TOCINO**  
grilled pork belly / salted egg yolk aioli / avocado  
crema / herb salad / fried shallots / pickled chilis  
pickled shallots / tortillas
- SEAFOOD FRITTER (s)**  
black tiger shrimp / marinated mussels  
salmon caviar / smoked oyster aioli / sweet chili  
vinaigrette / herb salad / pumpkin seeds / carrot fritter
- MUSHROOM PÂTÈ (v/g) (df)**  
honey mushrooms / shallot & parsley jam  
crostinis / lemon zest / chives
- P.E.I. MUSSELS (df)**  
coconut & lemongrass broth / sambal chili oil  
dill fronds / green onions / pickled chilis  
youtiao
- SALMON CRUDO (gf) (df)**  
3oz sashimi salmon / nori purée / sea buckthorn  
vinaigrette / fried capers / tarragon  
rice pearls / shallots
- WAGYU CARPACCIO (gf)**  
wagyu eye of round / confit potatoes  
bloody caesar aioli / black truffle caviar / chives  
rosemary dijon vinaigrette

### MEDIUMS

- 8 TUSCAN BURGER** 23  
7oz beef patty / Swiss cheese / frisée / prosciutto  
roasted red peppers / pesto aioli / butter bun  
*Served with your choice of hand-cut fries, mixed  
greens or truffle fries for \$2 extra*
- MP 12 ROASTED ROOTS (gf)(v/g)(df)(s)** 28  
smashed celeriac / roasted heirloom carrots &  
parsnips / swiss chard / pickled shallots  
cilantro chili vinaigrette / radicchio & beet salad  
salsa macha / lime powder
- 15 DUCK BOLOGNESE** 27  
red wine braised / red onion mirepoix / ricotta  
cured egg yolk / chives  
parmesan snow / pappardelle
- HUMBOLDT SQUID (s)(n)** 30  
swiss chard wrapped / braised oxtail / red peppers  
cornmeal dumplings / sautéed ackee  
candied pepper squash / Caribbean oxtail jus  
herb oil / pickled okra
- 16 OCTOPUS (gf) (s)** 36  
jalapeño relish / charred romanesco / sautéed  
radicchio / smoked pears / rutabaga cream  
parsley powder
- 14 SUCKLING PIG (gf)** 30  
crispy suckling pork belly / braised pork pocket  
potato aligot / suckling pig jus / broccolini  
pickled mustard seeds
- 16 SHIO KOJI CHICKEN** 31  
chicken supreme / broccolini / charred scallion  
longanisa quail scotch egg / roasted garlic purée  
roasted shiitake mushrooms / Filipino adobo jus
- 19 LAMB (gf)** 38  
parsnip purée / salt roasted carrots  
lamb bacon / compressed pears / lamb demi glace  
pickled shallots / puntarelle
- 20 KING ORA SALMON (gf)** 42  
bonito velouté / black garlic risotto / pickled  
cauliflower / roasted kabocha squash  
sea buckthorn oil / fried sage  
*\$5 surcharge applied to 'NextDoorlicious' orders*
- 22 NEW YORK STRIPLOIN (s)** 44  
6oz koji aged striploin / sukiyaki sauce  
tamagoyaki katsu / yuzu kosho / poached daikon  
roasted shiitake mushrooms / flower carrots  
fried shallots  
*\$5 surcharge applied to 'NextDoorlicious' orders*

### LARGE FORMAT

#### SHORT RIB MACHETE (df)(s) 165 (Serves 3-4 People)

mole braised short ribs / roasted bone marrow / cilantro lime rice / salsa verde  
herb salad / corn relish / pickled chilies / fried shallots / green onions / tortillas

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|-----------------------------|----|--------------|--|----|
| <b>HAND-CUT FRIES (v/g)</b> | 6  | <b>SIDES</b> | <b>MIXED GREENS (v/g) (gf) (df)</b>  | 10 |
| <b>TRUFFLE FRIES (v)</b>    | 12 |              | mesclun mix / strawberry dijon vinaigrette<br>pickled cucumbers cherry tomatoes / radish<br>dried cranberries / red onion / chives |    |

\*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