

# Food

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## SNACKS

<b>Sourdough bread &amp; house cultured butter</b>	5
<b>Raw oysters</b>	3 per
<b>Fries</b>	5

## SMALL PLATES

<b>Black Kale Caesar</b>	12
kale, black garlic, caesar dressing	
<b>Roasted Cauliflower</b>	14
maple miso glaze, pine nuts	
<b>Snow Crab Salad</b>	18
fiddleheads, snap peas, mint, ricotta, yuzu	
<b>Tuna Crudo</b>	18
ponzu vinaigrette, avocado, grapefruit	
<b>Mapo Tofu</b>	15
chilli bean paste, green garlic, sichuan peppercorns » Choose Lion's Mane Mushroom or Beef	
<b>Grilled Octopus</b>	19
smoked new potatoes, wild herbs, coppa ham	
<b>Xi'an Noodles</b>	16
hand pulled Xi'an style noodles, lion's mane mushrooms, chilli oil, charred cabbage, celtuce, sweet soy, crispy shallots	
<b>Lobster + Nduja Cavatelli</b>	26
plum tomato, basil, saffron pasta	
<b>Goat Cheese Gnocchi</b>	19
preserved tomato dashi, green peas, cultured butter, black truffle	
<b>Chicken Sandwich</b>	15
brined and fried breast, pickles	
<b>XO Fried Rice</b>	17
chinese duck and pork sausage, egg, house-made XO sauce	
<b>BBQ Beef Cheek</b>	21
hay roasted carrots, smoked garlic emulsion, red wine koji glaze	

## DESSERTS

<b>Key Lime Pie</b>	12
graham cracker crust, torched meringue	
<b>Vegan Pot de Creme</b>	12
chocolate coconut custard, cherry, pistachio	

\*\*Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.

'19 Benjamin Bridge Piquette / L'Acadie Blanc + Riesling + Muscat + Sauvignon Blanc / 10 / can  
Nova Scotia, CA

'19 Benjamin Bridge Pet Nat / Geisenheim / 60  
Nova Scotia, CA