

# SMALL PLATES

<b>Luke's Small Goods Sourdough + Housemade Butter</b>	8
<b>Raw oysters</b>	3.75 per
» ***minimum 3 per order	
<b>Gai Lan</b>	16
pork fat fried baby gai lan, umeboshi caesar dressing, bubu arare, cotija cheese, lemon zest	
<b>Brussels Sprouts</b>	16
achiote gochugaru vinaigrette, furikake, bonito, crispy rice	
<b>Sicilian Crudo</b>	21
tuna, shallots, capers, parsley, tarragon, yuzo kosho infused olive oil, lemon zest	
<b>Lobster Tostada</b>	23
preserved lemon aioli, furikake, herbs, corn tortilla	
<b>Agnolotti</b>	24
ricotta, straciatella, porcini sauce, pickled chanterelles, salsa macha, pepitas	
<b>Scallops</b>	25
kombu cured scallops, hakurei turnip, dashi cream, turnip greens	
<b>Beef Tartare</b>	20
green olive, pepperoncini, manchego, Luke's Small Goods baguette	
<b>Beef Short Rib</b>	29
jerusalem artichoke, hazelnut mole, xnipek, galbi glaze	
<b>Octopus</b>	24
tahini labneh, panca pepper, cilantro, chilli oil	
<b>Tacos Al Pastor</b>	15
pork belly, achiote, guajillo, salsa verde, cilantro, onion, lime	
<b>Duck Wings</b>	16
red finger chillie hot sauce, cucumber pickles	
<b>Shrimp Dumplings</b>	21
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	

## DESSERTS

<b>House-made Ice Cream</b>	10
rotating flavours and toppings	
<b>Madeleines</b>	13
black sesame, yuzu curd	
<b>Chocolate</b>	13
dark chocolate, miso, honeycomb, brûlée banana, caramel pearls	
<b>Liquid Dessert - "Bitter, Salty, Aged &amp; Sweet"</b>	28
Cocchi Barolo Chinato, Pastora Manzanilla En Rama, '18 LBV Port, Lightfoot & Wolfville Icewine	
» (designed to pair with our cheese board)	
<b>Cheese Board</b>	26
4 rotating cheeses, olives, garlic fermented honey, elderflower gelee Luke's Small Goods Baguette	

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