

# SMALL PLATES

<b>Luke's Small Goods Sourdough + Housemade Butter</b>	11
<b>Raw oysters</b>	3.75 per
» ***minimum 6 per order	
<b>White Asparagus</b>	19
ramp & white anchovy bangna cauda, macrona almond pangrattato, mint	
<b>Cabbage + Chicory Salad</b>	14
elderflower sesame vinaigrette, crispy shallot	
<b>Albacore Tuna</b>	17
winter citrus, pickled fennel, cilantro oil , black olive crumble	
<b>Arctic Char</b>	14
olive oil poached, beurre rouge, celeriac remoulade, pink pepper, nasturtium	
<b>Potato Salad</b>	11
red skin potatoes, green pepper, jalapeño, mint, pickled mustard seeds, jammy egg, dill pickle, aleppo	
<b>Maitake</b>	19
potato crusted maitake, tamarind, black garlic aioli, pickled sweetie drop peppers	
<b>Beef Tartare</b>	24
sherry, yuzu, pepperoncini, tomato jam, parmesan + bone marrow butter toasted Luke's Small Goods baguette	
<b>Shrimp Dumplings</b>	24
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
<b>Scallop</b>	28
braised cabbage + leek, oloroso miso sabayon, potato crumb, leek ash	
<b>Pork Ragù</b>	23
spinach handkerchief pasta, Mangalitsa pork, white ragu, dry vermouth, confit fennel, parmigiana reggiano, toasted pink peppercorn	
<b>Agnolotti</b>	19
potato, fresh ricotta, pecorino, lemon, poppyseed	
<b>BBQ Char Chicken</b>	19 / 37
molasses + five spice, fresh lime, rutabaga	
» available in half or full portion	
<b>Beef</b>	33
hot pepper glazed beef cheek, sweet and sour charcoal hakurai turnips, caramelized turnip, sautéed greens, oregano	

## DESSERTS

<b>House-made Ice Cream</b>	12
rotating flavour	
<b>Mini Cruller</b>	3.50 per
fresh fried cruller, rotating flavours	
<b>Chocolate</b>	13
dark chocolate, miso, sponge toffee, brule banana	
<b>Cheese Board</b>	15
2 rotating cheese, sesame snap, seasonal preserve	
<b>Cheese Board Pairings</b>	20
2 drink pairings chosen for our rotating cheese selection	

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