


## DINNER MENU

### GREENS & SOUP

<b>LITTLE GEMS:</b> Champagne Vinaigrette, Herb Goat Cheese, Pickled Vegetables (GF)	\$6
<b>KALE CAESAR:</b> BBQ Kale Chips, Romaine, House Caesar Dressing, Crouton, Shaved Parmesan, Capers	\$7
<b>FRENCH ONION SOUP:</b> Caramelized Onion, Beef Broth, Sourdough Baguette, Gruyere Cheese, Thyme	\$8

### STREET

<b>DUCK POUTINE:</b> Potato Fries, Caramelized Onion, Smoked Paprika, Mozzarella Curd, Duck Confit, Duck Gravy, Thyme (GF)		\$16
<b>ARANCINI:</b> Arborio Rice, Parmesan, Mozzarella, Parsley, Fennel Fronds, House Marinara Sauce		\$8
<b>SHRIMP BEIGNET</b> Grilled Shrimp, Tartar Sauce, Corn, Paprika		\$13
<b>CHAR SIU PORK:</b> Steambuns, Cabbage Slaw, Ginger Aioli		\$14
<b>MERGUEZ:</b> Lamb Sausage, Potato Fries, Spicy Ketchup, Roasted Garlic Aioli, Dijon		\$12
<b>FISH &amp; CHIPS:</b> Beer Battered Cod, French Fries, Fresh Tartar, Malt Vinegar, Parsley, Sea Salt & Cracked Pepper		\$12
<b>BURATTA &amp; PROSCIUTTO:</b> Persimmon, Toasted Hazelnut, EVOO		\$14
<b>EMPANADAS:</b> Braised Beef, Steeped Chili & Tomatillo Puree, Green Olives, Caramelized Onion, Smoked Paprika, Oregano		\$14
<b>CHICKEN MOLÉ TACOS:</b> Cotija, Cilantro, Charred Lime		\$10
<b>AHI POKE:</b> Yuzu Juice, Sesame Oil, Soy Sauce, Scallion, Cilantro, Toasted Sesame (Furikake), Wonton Togarashi		\$13
<b>SEARED TUNA:</b> Grilled Radicchio, Olive Tapenade, Slow Roasted Tomato, Soft Boiled Egg, Fennel-Citrus Vinaigrette (GF)		\$16

### SANDWICHES Choice of: Fries/Yam Chips/Mixed Greens

<b>CUBAN:</b> Lemonade Brined Pork Shoulder, House Hot Pickles, Dijonaise, Gruyere, Pressed Local Baguette	\$12
<b>JERK CHICKEN:</b> Cilantro, Red Cabbage Slaw, Pineapple Salsa, Sourdough Roll	\$13
<b>ROASTED TURKEY:</b> Cranberry Jam, Swiss Cheese, Heirloom Tomato, Sprouts	\$12
<b>FALL BURGER:</b> Fried Egg, Kale Chip, Smoked Cheddar, Garlic Aioli, Brioche	\$13
<b>ALL AMERICAN:</b> American Cheese, Little Gem Lettuce, Tomato, House Spread, Brioche	\$12

### ENTRÉE

<b>STEAK FRITES:</b> Seared Flat Iron, Classic Fries, Sauce Bearnaise (GF)	\$18
<b>MARY'S CHICKEN:</b> Whipped Potatoes, Chicken Jus, Chanterelles	\$18
<b>HONEY NUT SQUASH AGNOLOTTI:</b> Brown Butter Sage, Pomegranate, Parmesan	\$15
<b>CRISPY SALMON:</b> Furikaki Cauliflower Rice, Seared Baby Bok Choi, Mushroom Trio, Sake/Soy/Mirin Glaze, Chili Flake, Scallion (GF)	\$20
<b>PORK CHOP (10 OZ. BONE-IN):</b> Brown Butter Sage, Caramelized Fennel, Braised Kale, Green Apple Sauce (GF)	\$20
<b>BEEF SHORT RIBS:</b> House Demi, Syrah Reduction, Herb Gnocchi	\$19

### SIDES TO SHARE

<b>YAM CHIPS:</b> Herbed Aioli	\$5	<b>CLASSIC FRITES:</b> Garlic Aioli	\$4
<b>DUCK FAT FRITES:</b> Sea Salt and Cracked Pepper	\$5	<b>GRILLED ASPARAGUS</b>	\$4

### DESSERT

<b>MOLASSES GINGER SNAP ICE CREAM SANDWICH</b>	\$6	<b>SEASONAL TART</b>	\$8
<b>LEMONGRASS CRÈME BRULEE</b>	\$9	<b>POT DE CHOCOLATE</b>	\$9

