

SPECIALS

kingfish sashimi GF, DF 26
coconut, nashi, fingerlime

SMALL PLATES

pickled mussels GF, DF 18
herb oil, confit tomatoes, pickled onion

marinated olives GF, VG 12
white bean hummus

agadashi tofu GF, VG 14
sesame, garlic soy

LARGE PLATES

charcuterie board GF optional 50
choice of two cheeses (cheddar/white-mold/blue),
confit tomatoes, selection of three cured meats,
kiss peppers, marinated olives, crostini, seasonal
fruits, mixed nuts - serves four

miso eggplant GF, VG 20
miso glaze, puffed rice, pickled onion

orange chicken popcorn GF, DF 25
fried basil, house-made orange aioli

half-rack pork ribs adobo GF, DF 30
country style ribs, soy & garlic glaze, aioli

cauliflower jungle curry GF, VG 22
house-made white bean hummus

calamari GF, DF 26
lemon myrtle, lemon, aioli

shoestring fries GF, DF 15
Nashville hot seasoning, house-made banana
ketchup

kimchi mac & cheese V 24