



B E E F

Braised Beef Tostada \$4.00

Flour Tortilla, Braised Beef,
Maple/Bacon/Apple Compote,
Kohlrabi/Scallion Slaw

Mini Cheeseburger \$5.00

Mushroom and Truffle Ketchup, Double
Smoked Bacon, Gruyere, Baby Arugula

Birria Grilled Cheese \$4.50

Shredded Beef and Queso Fresco Grilled
Cheese, Birria Jus

Aged Striploin Crostini \$4.50

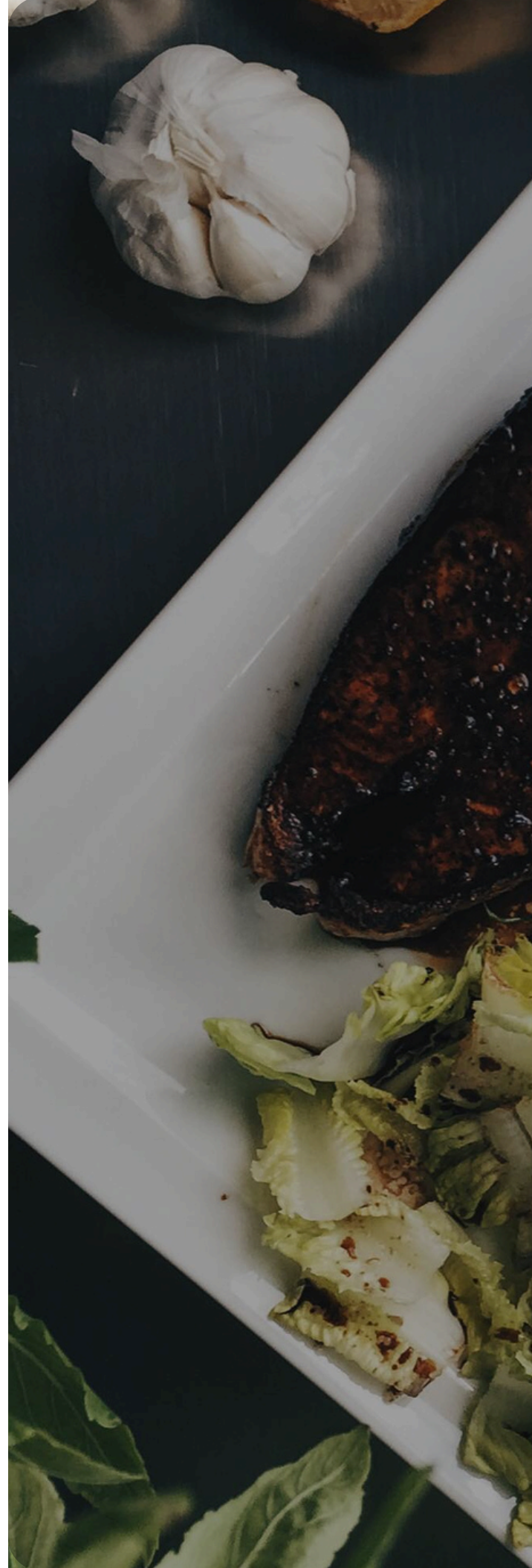
Grilled Baguette, Seared Striploin,
Charred Concord Grapes, Honey Butter
and Gorgonzola Cream

Korean BBQ Satay \$4.00

With Gochujang Aioli

Beef Tartare with Currants \$5.50

Crispy Shallots, Bone Marrow and Green
Peppercorn Sauce





CHICKEN

Lemongrass Chicken \$4.00

Potstickers

Tamari Sweet Chili Sauce

Chicken Satays \$4.00

With Olive Tapenade Marinade and Spicy
Caponata

Argentinian Chicken Egg \$5.00

Rolls

With Scallion Chimichurri Crema

Chicken Drumettes \$4.00

With Sweet Chili and Lime Sauce

Dill Pickle Brined Fried \$4.00

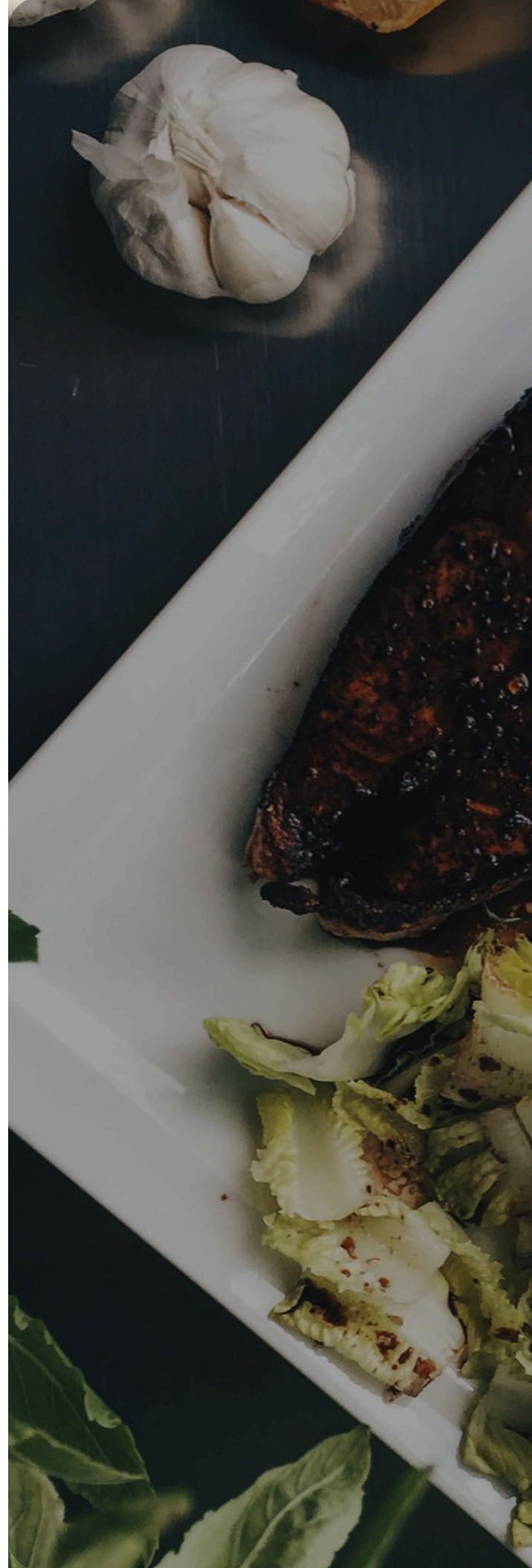
Chicken

Black Tea and Honey Glaze, House
Pickles, Buttermilk Ranch

DUCK

Smoked Duck Breast \$7.50

With Fava Bean Puree, Polenta Crouton,
Pickled Mustard Seeds and Squash





DUCK

Duck Confit \$6.00

With Red Cabbage and Soy Marmalade,
Rice Paper Crisp, Macadamia Nuts, Bok
Choy Slaw

Coriander and Pink \$6.00

Peppercorn Spiced Rillettes

Brioche Crouton, Blood Orange and
Ginger Compote

LAMB

Lamb Spiedini \$3.00

Roasted Garlic Chili Dipping Oil

Lamb Lollipops \$9.50

Pistachio and Dill Gremolata, Maldon
Salt, Fresh Lemon

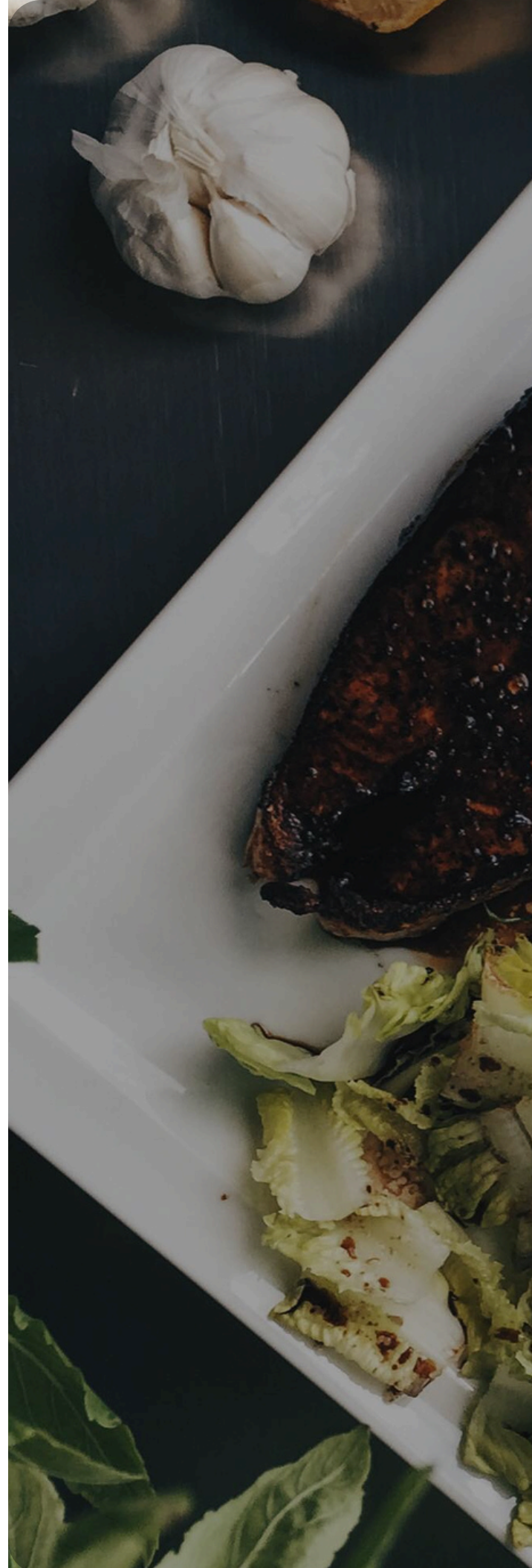
Lamb Kofta \$6.00

Cucumber Apricot Yogurt

Braised Lamb Shoulder \$8.00

Agnolotti

Lamb Jus, Green Pea and Mint Puree





PORK

Chipotle & Peach Pork Slider \$4.50

Sesame Brioche, Crispy Onions, Spicy Carrot and Cabbage Slaw

Mini Banh Mi Bao \$5.50

Steam Bun, Roast Pork, Pickled Vegetables, Vietnamese Mayo

Culatello and Potato \$4.50

Croquettes

Truffle and Black Peppercorn Aioli

SEAFOOD

Classic Poached Jumbo Shrimp \$7.00

FIM Cocktail Sauce

Salmon Tartare \$5.00

Coconut Lemongrass Chili Crisp, Avocado Mousse, Purple Basil, Taro Root Chip

Tuna Crudo \$6.00

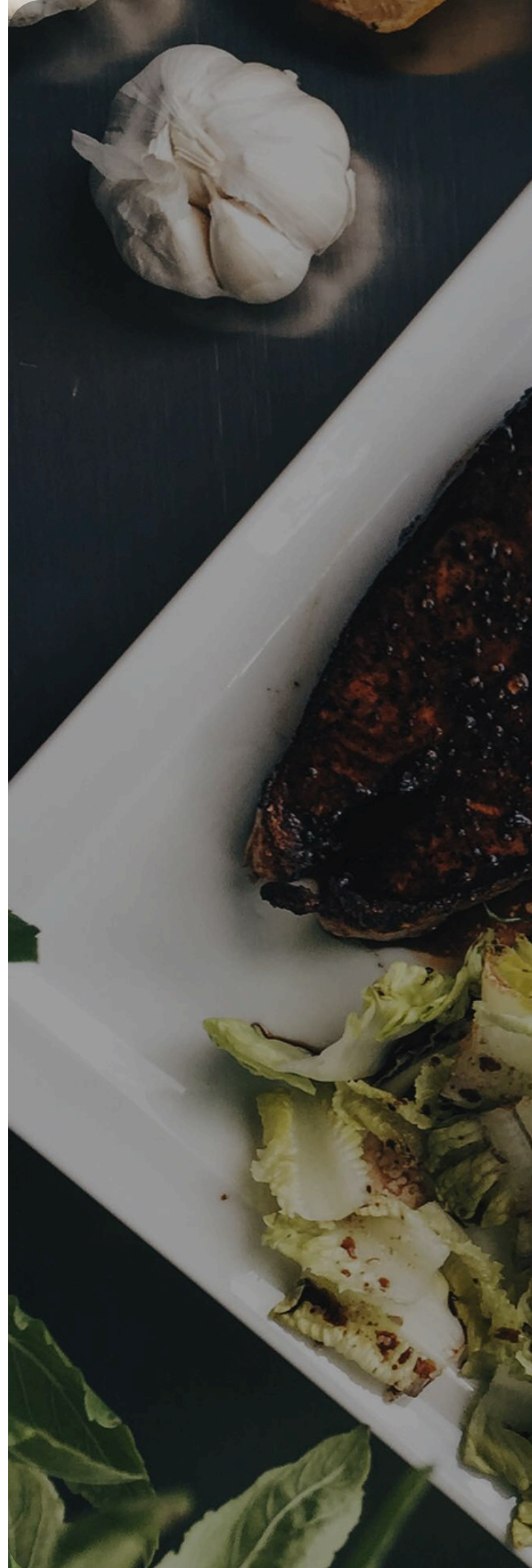
Cucumber/Jicama/Fennel Slaw With Orange/Cinnamon Vinaigrette, Wasabi Aioli, Tobiko

Seafood Hushpuppies \$6.50

Nori and Jalapeño Remoulade

Popcorn Shrimp \$5.00

Popcorn Breaded Shrimp, Miso/Carrot/Shrimp Emulsion





SEAFOOD

Mussels Escabeche \$7.50

Almond and Chorizo Romesco, Grilled
Baguette

Pan Con Tomate & \$5.00

Boquerones
With Artichoke Salsa

VEGETARIAN

Double Blanched Russet \$4.00

Fries
Caramelized Shallot and Pommery Aioli

Grilled Halloumi and Root \$5.00

Vegetable Skewers
Pumpkin Seed and Herb Pesto

Cheese Arancini \$3.50

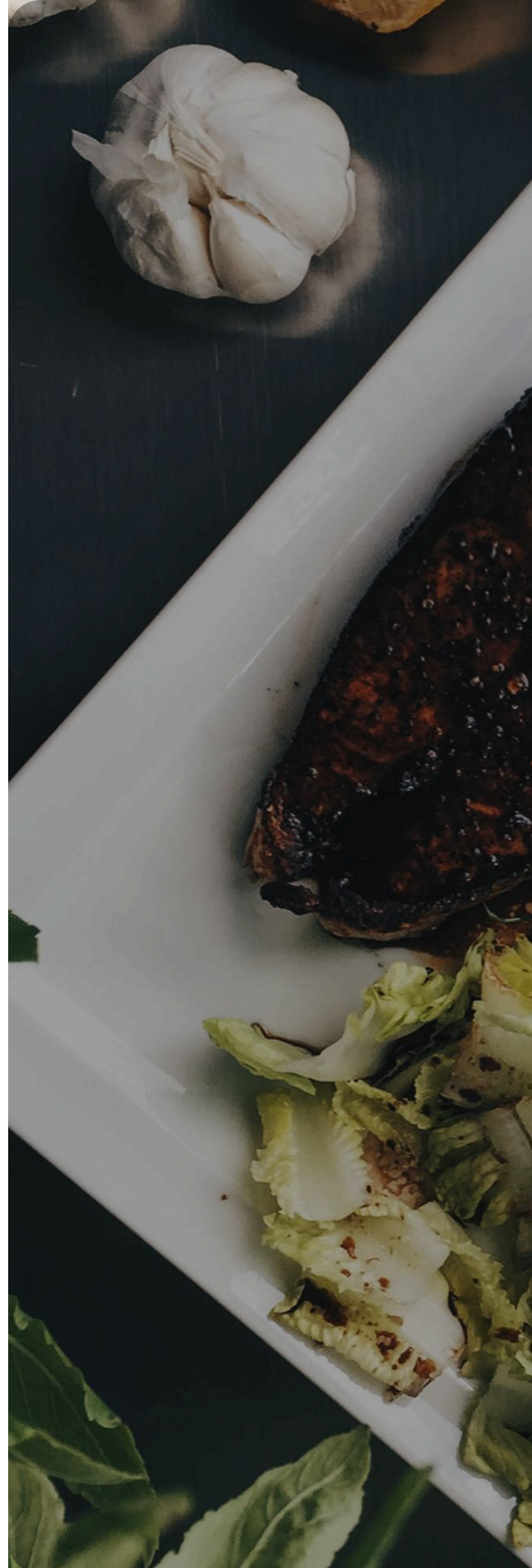
Tomato and Spring Peas, Pomodoro,
Grated Parmigiano

Cheese Gougeres \$5.00

Parmesan Gougere,
Truffle/Mushroom/Chive Mascarpone Filling

Shishito Poppers \$5.50

Ricotta, Charred Radicchio and Pistachio
Filling, Fig Jam





VEGAN

Endive Cups \$5.00

Thai Braised Mushrooms, Forbidden Rice,
Fried Shallots, Pickled Chilies

Vegan Tataki \$5.50

Taro Root Crisp, Seared Jicama, Black
Sesame and Pumpkin Jam, Radish and
Carrot Slaw

Vegetable Pakoras \$5.50

Cilantro and Coconut Chutney

Tempura Vegetable \$4.00

Skewers

Tamari Sweet Chili

Fried Artichoke Hearts \$4.00

Green Pea, Lemon and Cashew Puree

