

DINNER MENU

Appetizers & Salads

Chef's soup of the day | 8

Meatballs | spicy tomato sauce 12

Spicy & smoky chicken nugget bowl | shishito peppers,
black garlic aioli 12

Fried okra | sweet sambal soy 9

Truffle & parmesan fries | truffle oil, parmesan cheese 8

Sourdough flatbread | thyme, black sesame 6

Burrata & citrus | blood orange, cara cara orange, pistachio sambal,
micro cilantro 14

Winter salad | shaved brussels sprouts, pears, almonds,
spicy fish sauce vinaigrette 14

add protein: tofu 4 chicken 8 fish 12 steak 14

Entrees

Chef Nora's James Beard Blended Burger Project |
40% shiitake, 60% grass-fed beef, cheddar, arugula,
sambal aioli 18

Gado gado | arugula, tofu, butternut squash, balinese black rice,
pickled red onions, purple potato chips, peanut sambal 15

add protein: chicken 8 fish 12 steak 14

Hanger steak | spinach, fingerling potatoes, chimichurri,
red wine reduction 34

Salmon assam | turmeric mashed potatoes, fried okra, sambal,
tamarind broth 22

Singapore chicken & rice | poached and flash fried chicken breast,
ginger infused jasmine rice, cucumber, cilantro,
sweet and spicy soy sauce, chicken broth 18

Pizza

Margherita | san marzano, basil, fior di latte, extra virgin olive oil 16

Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 19

Local | san marzano, sausage, pepperoni, goat cheese, tomatoes, mozzarella 19

Funghi | bechamel sauce, wild mushrooms, arugula 20

Pepperoni | san marzano, mozzarella 18

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DESSERTS

Dark Chocolate Brownie | maldon salt, vanilla ice cream 8

Apple Crisp | oatmeal crumble, vanilla ice cream 8