

## DINNER MENU

### Appetizers & Salads

- Chef's soup of the day | 8
- Meatballs | tomato sauce 12
- Spicy & smoky chicken bowl | black garlic aioli 12
- Fried okra | sweet sambal soy 9
- Kennebec potato chips | sea salt, black pepper 6
- Sourdough flatbread | thyme, black sesame 6
- Burrata & citrus | blood orange, cara cara orange, pistachio sambal,  
micro cilantro 14
- Spring salad | pea shoots, asian 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
- Rib eye steak | broccolini, fingerling potatoes, chimichurri,  
red wine reduction 38
- Salmon assam | turmeric mashed potatoes, fried okra, sambal,  
tamarind broth 22
- Singapore chicken & rice | poached and flash fried chicken thighs,  
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

### Desserts

- Dark chocolate brownie 8  
maldon salt, vanilla ice cream
- Apple crisp 8  
oatmeal crumble, vanilla ice cream