SOLO DINNER

STARTERS & SHAREABLES

TRUFFLE & PARMESAN POPCORN (v) 5

SOUP DU JOUR CUP 5 / BOWL 8

Rotating selection, served with toasted Macrina potato bread

ARTICHOKE DIP 12

Cream cheese, parmesan, herbs, house-made crostini

SHRIMP COCKTAIL 13 (gf)

Poached wild prawns, house cocktail sauce, lemon

LAMB MEATBALLS 16

Ground lamb, warm spices, pine nuts, served with tzatziki, cucumber, and warm pita Add extra pita + 1

ANTIPASTO 17

Sliced prosciutto & hot coppa, pickled seasonal vegetables, white bean spread, marinated artichokes & olives, rosemary crackers

Add mozzerella +5

CHEESE PLATE** (v) 21

Selection of three rotating cheeses, fried almonds, house jam, seasonal fruit, pickled grapes, rosemary crackers

SUPPER

HOUSE SALAD (v) (gf) HALF 5 / FULL 8

Arugula, pickled red onions, parmesan cheese

FORAGER SALAD (v) (gf)** 13

Black kale, brussels sprouts, dijon-maple vinaigrette, dried tart cherries, blue cheese, pecans

MUSHROOM-TRUFFLE PASTA (v) 16

Mixed wild mushrooms, pappardelle, white truffle, shallot, thyme, Parmesan

Add Hempler's smoked sausage +4

MAC N CHEESE (v) 14

Orecchiette, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs

Add mixed mushrooms or Hempler's smoked sausage +4

BLACKENED CHICKEN SANDWICH 16

Chicken breast, Cajun spices, remoulade, pickled cucumber, arugula, rustic Macrina bun. Served with Tim's chips and cornichons

Add cup of soup or salad +3

CUBANO 16

Braised pork, proscuitto, house pickles, dijon, fontina, Macrina ciabatta. Served with Tim's chips and cornichons

Add cup of soup or salad +3

STEAK SANDWICH 17

Flat-iron steak, arugula, chermoula, candied Fresno chilies, aioli, Macrina ciabatta. Served with Tim's chips and cornichons

Add cup of soup or salad +3

SHRIMP & GRITS (gf) 18

Wild-caught prawns, bell pepper, onion, Cajun spices and white wine over cheesy grits