

COMMISSARY



Shared Dinner for 2
\$90

Choice of Starter

Deviled Eggs
Caesar Salad
Cauliflower Tempura

Choice of Entrée

Steak
Lamb
Chicken

Choice of Dessert

Cheesecake
Sticky Date Pudding
Chef's Inspiration

- a. Deviled Eggs whole grain mustard aioli.....10*
b. Avocado Toast goat cheese, chilies, cured salmon....15
c. BB Gun 2.0 Brussels sprouts, winter squash, chilies..13
d. Caesar Salad parmesan, croutons.....13
e. Dr. Green Thumb kale, ricotta, almonds, vinaigrette.14
f. Apple Pear Salad chilies, avocado, frisee, vinaigrette..13
g. Grilled Lettuce bacon, avocado, red onion, burrata.14
h. Cauliflower Tempura shoyu dipping sauce.....13
i. Charred Carrots green sauce, parmesan.....13
j. Green Curry Eggplant coconut milk, Thai chilies, rice.15
k. Duk Boki rigatoni, kochujang, seasonal veggies.....15

*Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish*

D I N N E R



<i>a. Cauliflower Steak</i> curry, parmesan, quinoa.....	20
<i>b. Seared Black Bass</i> brown sauce, peas, kale, bok choy.	30
<i>c. Scallops 2.0</i> orange sauce, sunchokes.....	34
<i>d. Faackitas</i> grilled steak, poblano mash, cotija.....	34
<i>e. K-Town Fried Chicken</i> cheesy corn, kochujang.....	28
<i>f. Lamb Bee's Knees</i> NZ lamb lollipops, white bean cassoulet.	34
<i>g. Shorty Stew</i> braised short rib, root veggies, scallions...	30
<i>h. Shrimp Scampi</i> spaghetti, garlic, parsley, white wine.	23
<i>g. Rice</i>	5
<i>h. Fries</i>	6
<i>i. Poblano Mash</i>	7
<i>j. Charred Broccolini</i> quinoa, kochukaru nuts.....	9
<i>k. Sautéed Greens</i> kale, sambal.....	9

Parties of 6 or more will have a suggested gratuity of 20% added to their bill.

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The LINE LA, 2nd Floor Greenhouse
3515 Wilshire Blvd. Los Angeles, CA 90010
213 368 3030 www.eatatpot.com
Mon - Fri 7am - 2:30pm / 5pm - 11pm
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