
FOOD

mon - fri at 2pm / sat & sun at 3:30pm

~ Snacks ~

Angostura Nuts	\$5
Almonds, walnuts, pecans, lime	
Marinated Olives	\$4
Spices, citrus zest	
Cheese and Accompaniments	\$20
3 Contrasting cheeses, preserves, nuts, fruit	

~ Shareables ~

Garden Pea Hummus	\$10
everything dukkah, mint, pretzel toast	
Fried Curry Spiced Potatoes	\$5
Massaman, house ketchup	
Singapore Chili Clams	\$17
Gulf clams, fermented black beans, tomato, mint	
Turmeric Chicken Frites	\$11
Buttermilk marinade, dill, yogurt	
Salt & Pepper Pork Ribs	\$16
Sumac, lemon	

~ Full size ~

Emperor Chicken Salad	\$15
Broccoli, bok choy, mustard vinaigrette, almonds	
Louisiana Catfish Tostada	\$15
Guacamole, zucchini tinga, honey, shallots	
Shrimp Caesar	\$16
Little gem, red endive, wild shrimp, queso fresco, sourdough, black garlic dressing	
Smoked Cheddar Burger	\$15
Marble Ranch Wagyu beef, everything bun, curry fries Add bacon ~ \$4 Add avocado ~ \$4 Add yard egg ~ \$3	
Jasmine Rice Congee	\$12
Local mushrooms, almonds, bacon, scallion, poached egg	
Pan Roasted Sirloin	\$15
44 farms beef, cold somen noodle, peas, scallion, cucumber, serrano, green bean	
Pineapple Fried Rice	\$13
Green beans, basil, fermented black beans Add shrimp ~ \$5 Add chicken ~ \$5 Add beef ~ \$8	
Jerk Chicken Sandwich	\$14
Fried onions, cheddar, ranch, frisèe	