



## SOUPS

|  |    |   |    |
|--|----|---|----|
| <b>PORK BELLY RAMEN</b>  | 13 | <b>SEAFOOD RAMEN</b>  | 15 |
| <i>pork broth, crispy pork belly, fish cake, roasted mushrooms, soft boiled egg, scallions</i> |    | <i>lobster broth, grilled shrimp, fish cake, krab stick, mushrooms, soft boiled egg</i> |    |
| - with kimchi  | 14 |   |    |

## SALADS

|   |   |   |
|---|---|---|
| <b>ROASTED BEET SALAD</b> 7.5   | <b>GREEK SALAD</b> 9.5  | <b>BERRY SALAD</b> 9.5  |
| <i>arugula, spinach, goat cheese, almonds, grapefruit vinaigrette</i> | <i>artichoke &amp; palm hearts, red onion, cucumber, tomato, feta, pepperoncini, red wine vinaigrette</i> | <i>green leaf, seasonal berries, parmesan almonds, grapefruit vinaigrette</i> |
| - with grilled chicken breast 11                                      | - with grilled chicken breast 13  | - with grilled chicken breast 13  |
| - with beef tenderloin 16   | - with beef tenderloin 18   | - with beef tenderloin 18   |
| - with grilled shrimp 14  | - with grilled shrimp 16  | - with grilled shrimp 16  |
| - with seared tuna 16.5   | - with seared tuna 18.5   | - with seared tuna 18.5   |
| - with tofu 11  | - with tofu 13  | - with tofu 13  |

## BETWEEN THE BREAD

|  |   |
|--|---|
| <b>LOBSTER BLT</b> 15.5  | <b>GREEK BURGER</b> 13.5                              |
| <i>fried green tomatoes, sriracha candied bacon, arugula, scallions</i>    | <i>cucumber, tomato, feta, onion, tzatziki</i>        |
| <b>ROAST VEGGIE PANINI</b> 8.5   | <b>THAI BURGER</b> 12.5                               |
| <i>mushroom, zucchini, carrots, red onion, goat cheese</i>                 | <i>papaya slaw, jalapenos, ginger aioli, cilantro</i> |
| - with sriracha candied bacon 12.5   | <b>BURGER</b> 12                                      |
| <b>STEAK SANDWICH</b> 16.5   | <i>lettuce, tomato, onion, pickle</i>                 |
| <i>beef tenderloin, arugula, parmesan, onion straws, horseradish aioli</i> | choice of cheese 13                                   |

### SPICY BULGOGI BENTO BOXES ~ sauteed onions, house salad, kimchi, pickled radish, coconut jasmine rice

|                               |    |
|-------------------------------|----|
| - with grilled chicken breast | 12 |
| - with beef tenderloin        | 15 |
| - with grilled shrimp         | 14 |
| - with tofu                   | 12 |

## SMALL PLATES

|   |      |
|---|------|
| <b>STINKY BUNZ</b>  |      |
| <i>made famous from our food truck days</i>                         |      |
| <b>braised pork belly</b> with kimchi                               | 4.5  |
| <b>fried zucchini</b> with crispy garlic & shallots                 | 3.5  |
| <b>panko fried shrimp</b> with papaya slaw & ginger aioli           | 4.5  |
| <b>chili beef</b> with pickled daikon                               | 4    |
| <b>red curry crispy chicken</b> with cucumber mint yogurt           | 4    |
| <b>chinese bbq pork</b> with pickled radish                         | 4    |
| <b>TRUFFLED TATER TOTS</b>  | 6.5  |
| <i>with lemon creme fraiche</i>                                     |      |
| <b>CURRIED COCONUT WINGS</b>  | 8.5  |
| <i>with cucumber mint yogurt</i>                                    |      |
| <b>DEVILED EGGS</b>   | 8    |
| <i>choose four: bleu &amp; bacon or pesto &amp; sundried tomato</i> |      |
| <b>LOBSTER MAC</b>  | 11.5 |
| <i>gruyere, white cheddar, parmesan, panko</i>                      |      |
| - with sriracha candied bacon                                       | 13.5 |

## SAVORY PLATES

|   |      |
|---|------|
| <b>GRILLED SHRIMP TACOS</b>   | 11.5 |
| <i>sriracha candied bacon, papaya slaw, ginger aioli</i>                    |      |
| <b>DUCK CONFIT TACOS</b>  | 11.5 |
| <i>pickled daikon radish, jalapeno, hoisin bbq, cilantro aioli</i>          |      |
| <b>JAP CHAE</b>   | 7.5  |
| <i>gluten free noodles, sauteed vegetables, scallions, sesame soy sauce</i> |      |
| - with grilled chicken breast   | 11   |
| - with beef tenderloin  | 16   |
| - with grilled shrimp   | 14   |
| - with seared tuna  | 16.5 |
| - with tofu   | 11   |
| <b>CHILI BEEF BOWL</b>  | 12.5 |
| <i>sauteed greens, coconut rice</i>   |      |
| <b>BRAISED PORK BELLY BOWL</b>  | 12.5 |
| <i>house made kimchi, coconut rice</i>                                      |      |



## SWEET TOOTH

|   |         |
|---|---------|
| <b>S'MORES</b><br><i>homemade toasted marshmallow, crispy cookie crumble, chocolate torte</i>                         | 10      |
| <b>SEASONAL CHEESECAKE</b><br><i>please inquire with your server</i>  | 10      |
| <b>CHOCOLATE INDULGENCE</b><br><i>flourless chocolate torte, blueberry balsamic coulis</i>                            | 10      |
| <b>BEIGNETS</b><br><i>3 deep fried buns, powdered sugar</i><br><i>add blueberry balsamic coulis or salted caramel</i> | 6<br>+1 |
| <b>LEMON SORBET</b><br><i>blueberry coulis</i>  | 7       |

## BEVERAGES

|   |     |   |     |
|---|-----|---|-----|
| <b>SODA</b>   | 2   | <b>SAN PELLEGRINO</b>                             | 6   |
| <b>ICED TEA</b>   | 2.5 | <b>GINGER BEER</b>                                | 3.5 |
| <b>FRESH SQUEEZED JUICES</b><br><i>see server for varieties</i>             | 3.5 | <b>FRENCH PRESS COFFEE</b><br><i>BLIND TIGER</i>  | 4   |
| <b>HOUSE MADE LEMONADE</b><br><i>traditional or strawberry</i>              | 3.5 | <i>sm</i>   | 7   |
| <b>MOCKTAIL</b><br><i>non-alcoholic cocktail ~ see server for varieties</i> | 5   | <b>HOT TEA</b><br><i>see server for varieties</i> | 2.5 |
|   |     | <i>lg</i>   |     |

## COCKTAILS ~ happy hour

|  |   |
|--|---|
| <b>LEBLON JAMES</b><br><i>leblon cachaca, old port rum, tamarind, guava, almond orgeat, lime</i> | 7 |
| <b>THE GIRL NEXT DOOR</b><br><i>kappa pisco, almond orgeat, lime, ruby port float</i>            | 7 |
| <b>RYE OLD FASHIONED</b><br><i>old overholt, aromatic &amp; orange bitters</i>                   | 7 |
| <b>HIBISCUS MARGARITA</b><br><i>herradura re posado tequila, lime, hibiscus nectar</i>           | 7 |
| <b>KURRANT BRAMBLE</b><br><i>damrak gin, fresh berries, crème de mure &amp; cassis</i>           | 7 |
| <b>MOSCOW MULE</b><br><i>reyka vodka, house ginger syrup, lime, ginger beer</i>                  | 7 |
| <b>THE BLACKBIRD SANGRÉE</b><br><i>house sangria: white wine, elderflower, peach, blackberry</i> | 7 |

## BUBBLES

|  |   |    |
|--|---|----|
| <b>CLOT D'IVERN - BRUT</b><br><i>beautiful, fruit driven brut</i>                  | 6 | 21 |
| <b>G.H. MUMM</b>   |   |    |
| <b>CORDON ROUGE - BRUT</b><br><i>wonderfully round, fresh, fruit &amp; caramel</i> |   | 50 |

## WINE

|   |   |    |
|---|---|----|
| <b>HOUSE WHITE</b><br><i>ask server</i> | 6 | 21 |
| <b>HOUSE RED</b><br><i>ask server</i>   | 6 | 21 |