

SAVORY

Winter 2017

Sun Dried Duck, Sesame Seeds, Shark Sriracha	9
Ahi Tuna Slider, Galbi Sauce, Cabbage Slaw, Sweet Pickle	7 EACH
Brussels Sprouts Slaw, Grainy Mustard Vinaigrette	6
Beef Fat Fries, Roasted Garlic, Rosemary, Ranch Aioli	6
Seared Scallops, & Morcilla Sausage, Adobo Cream, Lardo, Agave	16
Kung Pao Sweetbreads, Peanuts, Orange Zest	15
Kale, Wild Mushrooms, Fennel, Shallot, Goat Cheese, Pedro Ximenez Vinaigrette	12
Seared Foie Gras, Brioche, Almond, Pomegranate Gastrique, Frisee	18
Lamb Koobideh Kebab, Doner Spice, Sumac Onions, Coriander Yogurt, Mint	11
Red Apron Butcher's Cut, Black Garlic Butter	12
Bacon Cured Spare Ribs, Pork Fat Glaze, Apple & Celery Root Slaw	16
Steak Carpaccio, Pig Frites, Garlic Aioli	15
Roasted Beet, Mustard Greens, Winter Citrus, Blue Cheese, Crispy Pig Ear	14
Arepas, Braised Pork, Guajillo Tomato Sauce, Curtido, Queso Fresco	14
Casarecce, Roasted Mushrooms, Arugula, Caramelized Onions, Lemon-Chili	13
Grilled Octopus, Cremini Mushroom Panzanella, Sauce Salvitxada	16
Beef Ragout, Papardelle, Golden Raisins, Pine Nuts	14
Beef Heart Bibimbap, Banchan, Egg, Bone Marrow Butter, Gochujang	18
Triple Stack Burger, Double Beef & Chorizo Patties, American Cheese, Bacon-Braised Onions, Tomato Aioli	14
Rotissi-fried Chicken, Honey Hot Sauce [Half/Whole]	18 / 32
Red Apron Sausage Board, Mustard, Pickles, Toasted Tigelles	25
Beef Tenderloin, Shiitake Cream, Bacon-Onion Gratin, Pink Peppercorn	60
Crispy Pork Pata, Salted Thai Chilies, Pickles, Lard Tortillas	75
Ancient White Park Bone-in NY Strip, Foie Gras Butter	85

PIG FEAST

a five course family-style tasting menu
highlighting any and all of our favorite parts of the pig,

\$50 per person, minimum of 2 people

SWEET

Chocolate Cake Donut Holes, Chocolate Pudding, Chocolate Crunch Pearls	10
Apple Cranberry Crumble, Oat Streusel, Vanilla Gelato	10
Negroni Vacherin, Campari Sorbet, Juniper Cream, Vermouth Citrus Segments	10
Hazelnut Mud Pie, Nutella Brownie, Azelia Custard, Whipped Ganache, Hazelnuts	12