

SMALLISH

VENISON MEATBALLS (N) \$12 – goat's milk ricotta | egyptian dukkah | charred leek ash | gouda | fried green papaya | joose shallot - KABOO/ENORMOUS

GRAIN BOWL (V, X, GR) \$11 – maple-lime quinoa | soft egg | bok choy | smoked onion | roasted carrot | avocado | hemp + sesame seed | radish | pea shoot | turmeric + gochujang vinaigrette - HELLYES/JOOSE

CALAMARI (GR) \$10 – cornmeal breaded + olive oil fried | fig marmalade | Fresno chili agrodolce | pea shoot | fennel | sorrel | lemon cardamom vinaigrette - CAMP PILS/IDA 007

CHARCUTERIE + CHEESE \$15 – A regularly changing selection of house made sausages, terrines + other preserved meats + PA creamery cheeses - ask your server what we prepared today

+ joose pickles | fig marmalade | smoked nuts | pickled beech mushroom | grilled sweet potato bread | surf breaker mustard - KABOO/UDDER ONE

BEETS + VECCHIO (V, GR) \$7 – red wine washed + aged ricotta salata (vecchio) | mint | nasturtium leaf | charred lemon + fermented black garlic vinaigrette | fried green papaya | fennel fronds - HELLYES/LULU

MESQUITE SMOKED PORK BELLY (GR) \$9 – arugula | frisée | hop infused honey | pickled beech mushrooms | almonds | flowers - DARK NECESSITY/FLUFFHEAD

VEGAN CHARCUTERIE \$10 – pistachio + quinoa + hemp seed terrine | joose pickles | seasonal fruit purée | smoked nuts | pickled mushrooms | grilled sweet potato bread | surf breaker mustard - LULU/KABOO

MOZZARELLA (GR) \$9 – Pulled-to-order, salted, warm mozzarella | house cured duck prosciutto | hibiscus gastrique | aquaponic pea tendrils and nasturtium leaf | fried fennel | smoked + braised pearl onion | olive oil | flowers | sumac dust - HELLYES/SEAMUS

GREENERY

CARROTS + BOK CHOY (V, X, GR) \$10 – dried date | ras el hanout-lime Greek yogurt | smoked pearl onion | citrus vinaigrette | hemp seed | parsley | culantro | scallion | koji powder - LULU/SEAMUS

KALE + PISTACHIO SLAW (V, X, N) \$9 – baby kale | Napa cabbage | parsley | scallion | granny smith apple | pistachio | lemon cardamom vinaigrette - DARK NECESSITY/JOOSE

GREEN PAPAYA (V, X, GR) \$9 – green papaya noodles | aquaponic pea tendrils | watermelon radish | cucumber | kale | napa cabbage | frisée lettuce | parsley | culantro | scallion | mint | basil | lime + sesame vinaigrette | flowers - UDDER ONE/LULU

GRILLED GREENS + WINTER CITRUS (V, X, GR, N) \$9 – grapefruit | orange | fennel | cucumber | grilled seasonal aquaponic greens | almonds | watermelon radish | sesame seeds | charred lemon + fermented garlic vinaigrette - FLUFFHEAD/BLUE DETOUR

ADD TO ANY ITEM IN THE GREENERY \$5

– GRILLED CHICKEN | SMOKED TROUT | ½ DUCK BREAST –

HANDHELD

included: red wine ketchup + your choice of frites OR chili-lime yucca fries

CUBANO \$9 – smoked + fluffhead braised pork shoulder | pork belly ham | gouda | joose pickles | surf breaker mustard | seeded brioche - DOOSE/JOOSE

KIMCHI TACOS (V, X, GR) \$12 – miso-fermented kimchi | sweet potato hummus | avocado | joose pickled shallot | culantro | scallion | radish | pea shoot | corn + flour tortilla (2) - LULU/SPACE FACE

+ CHOOSE: smoked + fluffhead-braised pork shoulder OR white wine/lemon mushroom (vegan)

THE MEATSTICK \$9 – grilled all-beef foot long hot dog | seeded brioche roll | kaboo cheese sauce | hot cheeto dust | joose pickled shallot - ENORMOUS/LULU

VEGAN BURGER (V, X, GR) \$11 – Beyond Meat Burger made with pea protein | baby mixed greens | cashew mozzarella | red wine ketchup | joose pickled shallot | surf breaker mustard | seeded sweet potato roll - ANY BEER

WAGYU BEEF BURGER (GR) \$12 OR \$18 – choose one OR two six ounce patties | wallaby OR gouda cheese | red wine ketchup | joose pickled shallots | surf breaker mustard | baby mixed greens | seeded brioche - ANY BEER
+ ADD ON / \$2 EACH: fried egg or poached egg || mesquite smoked, thick cut bacon || miso-fermented kimchi || smoked + fluffhead braised pork shoulder

FRIED BOLOGNA \$9 – fried fennel | wallaby cheese | gouda | joose pickles | red wine ketchup | truffle aioli | seeded brioche - CAMP PILS/DARK NECESSITY

THE BEST DAMN FRIED CHICKEN SANDWICH \$14 – wallaby cheese | hop remoulade | joose pickle | frisée - ENORMOUS/KABOO

BIGGER

TX STYLE BBQ BEEF BRISKET \$17 – buttermilk biscuit | joose pickle | kale + pistachio slaw | dark necessity bbq | fried green papaya - HELLYES/SURF BREAKER

BEEF + SESAME RAMEN (V) \$9 – brisket ends | poached farm egg | sesame-ginger-chili sauce | scallion | nori seaweed - FLUFFHEAD/BLUE DETOUR

CHICKEN + MUSHROOM BISCUITS \$15 – house biscuit | za'atar grilled chicken | duck fat mushroom | kale + pistachio slaw | duck fat + red wine gravy - DOOSE/HELLYES

DRY AGED PA DUCK BREAST (GR) \$19 – orange fresh herb freekeh | Montreal roasted baby carrot + bok choy | fried green papaya | house demi glace | charred leek ash | joose pickled shallot - SPACE FACE/FLUFFHEAD