SNACKS

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Tamban adami bishlar	10		E		
Temper salami, pickles Etna olives (VG)	10 4.5				
Almond mole, chip	5				
Aged beef nachos	10				
				A	
			G	A	K
TACOS & TOSTADAS			D	\mathbf{E}	N
Cheeseburger taco	9	DEED DAN DEED	OLT DI	774	
Aged beef patty, ogleshield, green mole		DEEP PAN DETR	OII PI	ZZA	
Goat's cheese tacos	9	Square deep dish sourdo	ugh pizza	with a	
Goat's cheese, almond praline, crunchy nu	t	cheesy crust to share			
Soft shell crab tacos	13				
Tempura soft shell crab, green mole, chipotle sour		Margherita			16
cream		Stracciatella, san marzano	tomatoes, bo	asil, parmesan	
Dorito fried fish tacos	10	Cheeseburger			17
Cornish white fish crumbled in doritos, fried caper	rs,	Beef ragu, pickles, burger s	auce, onions		
green mole		Beef cheek, bone marrow	v, onion		19
Pork al pastor tacos	8	Smoked beef cheek, confit o	nions, ragu,	bone marrow,	
Smoked boston butt, ancho marninade, pineapple		bearnaise			
		Pork al pastor			17
		Smoked pork, chipotle mari	nara, pinea	pple, coriande	r
GRILL & WOODOVEN		SUNDAY TEMP	ER RO	AST	
		All served with sage and			
		potatoes, butter greens, and gravy	roasted ca	rrot and par	snip
Aged rump 300g	18	ana gracy			
500g prime bone in steak:		D . 1 1:C1			1.0
Rib eye / T-bone	<i>37</i>	Roasted cauliflower			16
temper cheeseburger	12	December 11 to 12 to 15			0.0
Aged beef patty, ogleshield cheese, pickles,		Roasted beef cheek			20
salami		D			1.0
		Roasted porchetta			16
		December 1 by 16 of the trans			10
		Roasted half chicken			19
		D			0.0
CORNISH DAY BOAT FISH		Roasted 1kg beef			80
Served with corn tortillas, green sauce,					
chipotle hollandaise, fennel & mint salad					
	SID	FS			
	3.0				
Fish of the day MP	Boule	angere potatoes		5	
	Fries		3	3.5	
	Chick	sen skin poutine		7	
		amole, nachos (VG)	5	5.5	
		r greens		5	
	Hous	e salad (VG)		4	