

THE PANTRY.

SERVED DAILY FROM 5 to 11pm

STICKY COGNAC AND ORANGE MARMALADE CHICKEN WINGS
\$12

RASPBERRY CIDER GLAZED PORK RIBS AND CRISP GRANNY SMITH APPLE SALAD
\$14

CHARRED SPANISH OCTOPUS, SMOKEY MEZCAL AND TOMATO SAUCE
TOPPED WITH BLACK RADISH, FRISEE, SAFFRON PICKLED FENNEL
\$15

ROASTED BRUSSELS SPROUTS WITH BRANDIED BARTLETT PEARS,
CHARRED WALNUTS, AND A SHERRY, ORANGE, AND LEMON DRESSING
\$8

WHISKEY CURED PORK BELLY WITH VIETNAMESE CARAMEL, BAHN MI SALAD
\$14

ITALIAN BOLOGNESE MINI BURGER WITH A FRIED QUAIL EGG,
SMOKED BACON, PICKLED RED ONION ON A BRIOCHE BUN
\$5 PER BURGER

JAMAICAN JERK FRIED CHICKEN SLIDERS
WITH FRIED PLANTAINS, DARK RUM REDUCTION AND AIOLI
3 for \$14

VEGETABLE TEMPURA: JAPANESE SWEET POTATO, KABOCHA SQUASH,
CHINESE LONG BEAN, PINEAPPLE, MINT, AND POMEGRANATE PONZU
\$10

STUFFED VEAL MEATBALL FILLED WITH FOIE GRAS MOUSSE,
CONFIT BACON AND PARMESANO & REGIANO
TOPPED WITH PICKLED TOMATO, CARROT TOP PESTO, AND SHAVED FENNEL
\$13

8oz HANGAR STEAK SERVED ON AJO BLANCO MASH WITH
RED MUSTARD FRILL, AND A DUBONNET & BORDEAUX REDUCTION
\$15

WINTER VEGGIE CHIPS: CARROT, CANDY-STRIPED & BABY YELLOW BEETS,
PURPLE POTATO, TARO ROOT, AND VEGAN GREEN GODDESS DIP
\$9

HAND CUT FRITES WITH CHOICE OF EITHER:
+ CHILI LIME + SALT & VINEGAR + SOUR CREAM & CHIVE
\$7

CHOCOLATE PERSIMMON BREAD PUDDING, WHITE CHOCOLATE GANACHE,
PERSIMMON WHIPPED CREAM, AND CANDIED GINGER STREUSEL - \$9

BLOOD ORANGE AND CAMPARI SORBET, SPARKLING ROSE FLOAT - \$9

Substitutions and modifications politely declined. Please inform your server of any food allergies.