

barbecue

Snacks/Sides:

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| beef barbacoa croquette, peach chutney, house mustard | 4.5 ^{ea} |
| smoked castelvetrano olives (GF)(V+) | 9 |
| seasonal pickles | 7 |
| smashed cucumbers, aged rice vinegar, sesame, cilantro (V+) | 7 |
| radish & sieglinde potato salad with cashew cream* and chili miso vinaigrette* | |
| red onion, mint, thai basil, orange, bay leaf, crispy alliums (GF)(DF) | 10 |
| *contains almond milk *contains fish sauce & shrimp paste (vegan option available) | |
| kale rapini with vadouvan butter | |
| smoked pickled raisins, pumpkin seed praline, lemon labneh (GF)(V) | 14 |
| garlic turmeric tamanishiki rice | 5 |
| fried egg | 3 |

Meats & Vegetables:

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| smoked pork longganisa, spiced coconut vinegar, pickled green papaya | 12 ^{ea} |
| <i>make it a hotdog:</i> | |
| (milk bun, shrimp paste caramel, calamansi mustard) | +4 |
| BBQ cabbage with ginger cream | |
| calabrian chile soffrito, lemon miso, rhubarb, puffed wild rice (V)(GF) | 19 |
| smoked pork belly adobo, garlic turmeric tamanishiki rice (DF) | 26 |
| BBQ 63 acres beef cheeks, butter lettuce, nuoc cham (GF) | 28 |

Sweets:

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| tocino de cielo, rhubarb, yogurt, fennel sesame crisp, long pepper, sorrel | 14 |
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