



Dinner Prix-Fixe – Family Style

APPETIZERS – choose 2

- **Mezze Platter** (VGT) – hummus, smoked babaganoush, tzatziki, naan, veggies
- **Local Whipped Ricotta** (VGT) - heirloom tomato, pumpkin seed granola, sourdough
- **House Made Potato Chips** (GF) – crème fraiche, smoked trout roe, everything bagel spice
- **Roasted Eggplant** (GF, VGN) – hummus, tahini “yogurt”, pomegranate, hazelnuts
- **Local Burrata** (GF, VGT) – heirloom tomatoes, basil, aleppo pepper
- **Mussels** (GF) – red curry coconut broth, lemongrass, ginger, charred bread
- **Beet Tartare** (GF, VGN) – avocado, cucumber, quinoa, spiced coconut yogurt, corn tortilla
- **Yellowfin Tuna Tartare***(GF) – avocado, ginger, soy, sesame, house chips
- **Farm Lettuces and Sprouts** (GF, VGN) – heirloom tomatoes, sunflower seeds, fennel pollen, lemon tahini dressing
- **Kale Caesar***(GF) – toasted garlic, parmesan crumbs, boquerones, pecorino

MAINS – choose 2

- **Branzino** (GF) – salsa verde, lemon
- **Fjord Salmon***(GF) – black lentils, charred gem, bottarga, dill cream
- **Rigatoni Vodka** (VGT) – tomato, stracciatella, calabrian chili
- **Cauliflower Steak** (GF, VGN) – coconut yogurt, pomegranate, toasted almonds
- **Maitake Mushroom** (VGN) – mushroom coconut dashi, spring veg, ramen noodle
- **Angus NY Strip***(GF) – parsley garlic chimichurri supplement +\$15
- **Broome St Burger*** – double 1/4 pounder, cooper’s cheese, griddled onion, pickle, house sauce
- **Organic 1/2 Chicken** (GF) – olive, apricots, raisins, dates

SIDES – choose 2

- **Truffle Cheese Curly Fries** (VGT)
- **Smashed Peewee Potatoes** (VGN) – sriracha yuzu mayo, maldon salt
- **Charred Broccolini** (VGT) – lemon, pecorino, garlic breadcrumbs
- **Heirloom Carrots** (GF, VGN) – spiced coconut yogurt, pistachio

ADD ONS

- Additional App Choice - \$10pp
- Additional Entrée Choice - \$20pp
- Seasonal Selection Dessert Option - \$15pp