

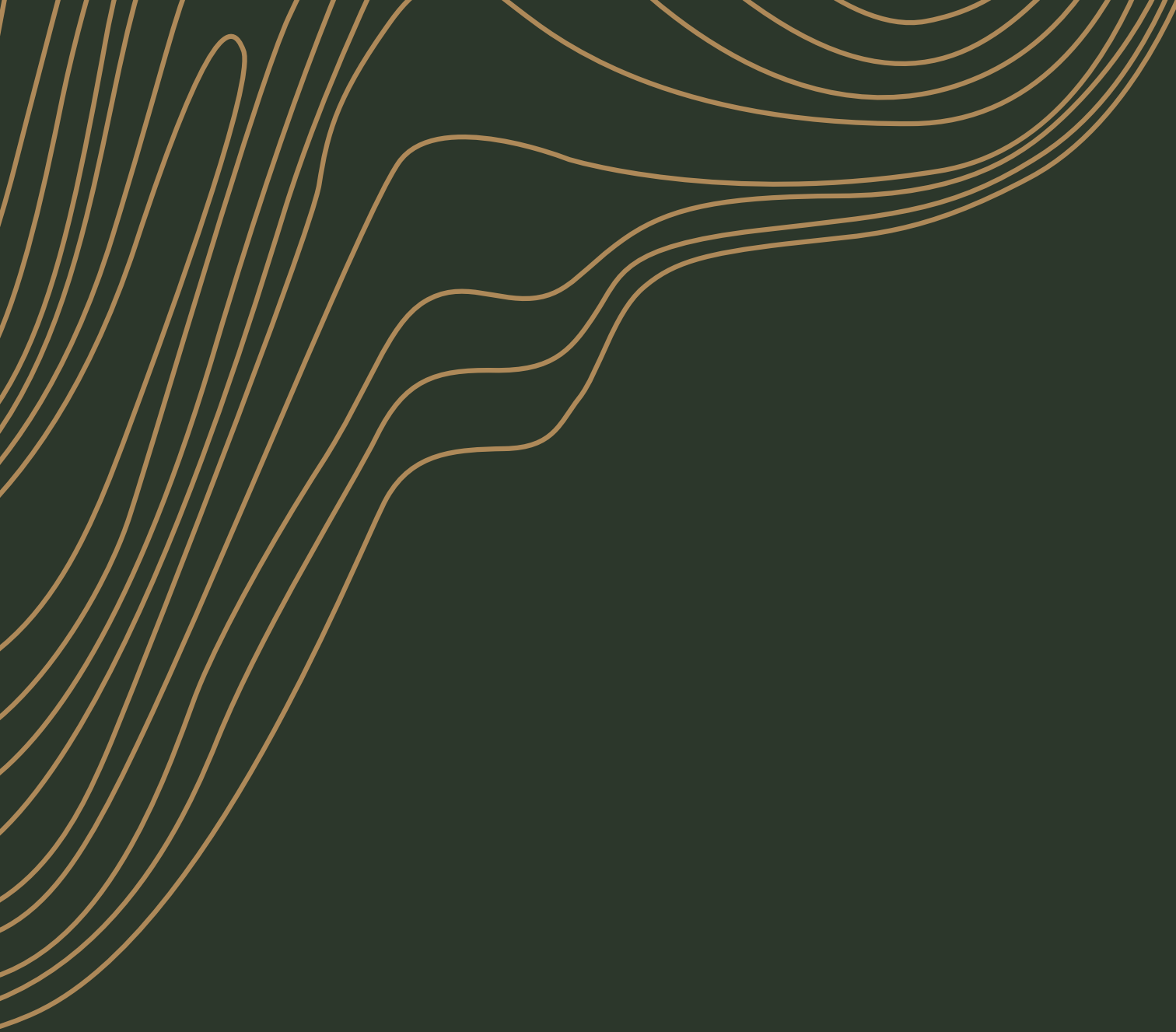
(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD	10
sesame seed butter, fresh herb	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
GRILLED ROMAINE	15
feta, tahini garlic dressing, chili oil, dukkah (gf)	
MARINATED TOMATO & BURRATA	18
basil powder, arugula, fermented plum juice (gf)	
EGGPLANT	18
maitake, yuzu aioli, nitsume, salsa verde, arugula, fried chickpea (vf)	
SHISHITO & HUMMUS	17
feta, chili oil, sourdough	

large plates

EGGS BENEDICT	23
chili glazed pork belly or back bacon or salmon gravlax, wedge potato	
GRILLED FLAT IRON	32
pickled red onion, cornichon, demi-glaze, served with fries and salad	
GRILLED CHICKEN CIABATTA	23
gochujang glaze, lettuce, apple slaw, served with fries or salad	
AHI TUNA ON SOURDOUGH	29
wasabi aioli, olive, tomato, butterleaf, radish, served with fries	
BULGOGI GRILLED CHEESE	26
smoked cheddar, pickles, served with fries or salad	
SCRAMBLED EGG CROISSANT	21
prosciutto, arugula, side salad	
POACHED EGG SHAKSHUKA	21
pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (df, vf)	
FRENCH TOAST	18
honey butter, banana, chantilly, almonds, coconut	
SAUSAGE & ASPARAGUS	25
mushroom, hollandaise, sunny side up egg	
SESAME BAGEL	25
salmon gravlax, avocado, gochujang, cream cheese, salad	



brunch