

## start

traditional miso soup *red miso, tofu, wakame* 4

think greens *herbs, spicy radish, smoked tofu croutons* 8

beets *three ways, upland cress, gingered yogurt, pistachio* 9

cold peanut noodles *chili pickles, asian greens, grilled scallions* 9

fried pickles *seasonal vegetables, spicy remoulade* 7

crispy pork belly *smoked almonds, pea greens, pickled ginger* 9

seared scallop lollies\* *lots of flavors: red curry/lemon/coconut/herb* 12

fish 'n' chips\* *shiso, yuzu aioli* 11

lacquered ribs *niman ranch pork, buttermilk napa-slaw* 10

rooster wings *sriracha, basil cream* 8

## sandwiches and flatbread

*sandwiches come with choice of sweet potato/jicama fries, greens salad or buttermilk-napa slaw for* 3

fried green tomato blt\* *house bacon or smoked tofu, bibb lettuce, cumin aioli on multigrain toast* 10

seoul burger\* *l & t, sunflower sprouts, farm egg, gochujang pepper sauce, black sesame bun* 11

pork banh mi hero\* *lettuces, spicy carrot pickle, cumin aioli on baguette* 8/12

na'an *crispy garlic, edamame hummus* 8

chicken za'atar *red onion, feta* 9

foraged mushroom *taleggio, smoky almond pesto* 10

## entrees

thai vegetable curry *root vegetables, green vegetables, exotic fruits* 14

crispy spring chicken *young vegetable succotash, green garlic emulsion* 18

steak frites\* *meyer ranch hanger, sweet potato-jicama fries, salsa verde* 24

black sesame cod\* *heirloom grain tabouleh, baby bok choy, saffron broth* 25

grilled pacific nw salmon\* *seasonal vegetables, morels, almond milk* 25

peking duck breast\* *crispy skin, confit, chinese pancakes, cucumber, hoisin jus* 23

## sides

sweet potato-jicama fries 4

garlic bok choy 4

spicy carrot pickle 4

crispy smoked tofu 5

## finish

coffee and donuts *turkish coffee mousse, warm beignet* 8

cookies 'n' cream *house made cookie, candied fruit* 7

sorbets of the day *accompaniments* 7

for your convenience, a gratuity of 18% will be added to groups of 6 or greater.

\*contains undercooked ingredients which may increase risk of food borne illness

<i>sake martini</i>	ozeki, ginger, watermelon cube	8
<i>f ginger rogers</i>	karslons vodka, blk pepper, ginger, lemon	9
<i>veevatious</i>	veeve acia, crème de violette, lemon	9
<i>manhattan...</i>	rittenhouse rye, averna, barrel aged bitters	9
<i>golden lychee martini</i>	kettle one, yellow chartreuse, lychee	10

### cocktails

<i>perfect storm</i>	gold rum, ginger beer, zen green tea	8
<i>aka mint julep</i>	evan williams sour mash, agave, orange bitters	8
<i>thai tai</i>	mekhong thai rum, goslings, amaretto, orange curacao, lime	9
<i>harvey don't know</i>	smirnoff vodka, orange juice, galliano, soda	9
<i>south end sling</i>	gin, elderflower, lychee, lime	10
<i>kendall collins</i>	bols genever, lemons, clove	10

Zombie para dos rum quatro, apricot, melon, juice, bitters, stuff 18  
available before 10pm & strickly two or more.

### Bottled Beer

Highlife 16oz can (WI)	4
Narragansett Light (RI)	4
Schlitz Gusto (WI)	4
Wolavers Pale (VT)	5
Kingfisher(India)	5
Tsing Tao (China)	5
Harpoon IPA (MA)	5
Harpoon Dry Cider (MA)	5
Harpoon 100bbl 22oz(MA)	9
Pretty things 22oz (MA)	9

### Tap beer

Sapporo (Jap)	5.5
Otter Creek Copper Ale(NH)	5.5
WS Pigs Ear Brown (NH)	5.5
Rapscallion Honey (MA)	5.5
Longtrail Blkberry Wheat(VT)	5.5
Harpoon Seasonal (MA)	5.5
Peak Organic Pale (ME)	5.5
Dogfish 90mn IPA (MD)	7.5

Pitcher 20 /90mn 26

### Sake / Soju

Ozeki by the glass	7
Funaguchi Kikusui Can	12
Hou Hou Shu Spkl Sake	12
Chum Chumura Soju(Kor)	9

### Sparkling

Prima Perla, NV
Mumm Napa 187ml

### Red WINE

glass bottle


### White Wine

glass bottle


### Featured Items

Red

White

Sparkle

Sake