

## ***Dinner***

### **"Order Fire"**

Oysters on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette \$3 each\*\*

Littleneck Clams on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette \$2.50ea\*\*

Conch Ceviche (AKA. Jesse's dad's snail salad); Celery, Olives, Sherry Vinegar, Tobiko \$12

Tamago with Shishito Peppers, Crispy Rice Cakes \$9

Bacon wrapped scallops with Blood Orange, and Arugula \$16

Edamame Hummus, Roasted radishes, Green Papaya, Szechuan oil \$8

Hurricane Popcorn with Pork fat, Nori, Sesame and Bonito \$5

Dani's Cheese Picks with Persimmon Honey, Savory Biscotti \$14

### **Starters**

Local Mixed Greens Salad, Red Wine Vinaigrette, Roasted Kale \$8

Oyster and Clam Stew with Sherry, Parsnips, Lemongrass \$9

Warm Napa Cabbage and Radicchio Salad, Marcona Almonds, Miti Bleu Cheese, Balsamic \$14

Whole Grilled Pig Ear with House Black Bean Hot Sauce, Watercress, Crispy Gremolata \$12

Heirloom Quinoa and Tea Salad with Pickled Green Tea Leaves, Winter Citrus, Chickpeas, Cucumbers, and Lemon-feta Dressing \$14

Throwback Korean BBQ Tacos, with Boneless beef shortrib, Asian Pear Kimchi, and Candied Ginger Aioli \$15

### **Entrees**

Nigella Flatbread with Curried Spinach Puree, Roasted Butternut, Cauliflower and Paneer Cheese \$15

Whole Roasted Fish with Sunchoke Hash, Mustard Greens, and Brown Apple Butter MKT

Char-Siu Roasted Half Chicken, Ginger Jade Sauce, White Rice \$26

Boar Shoulder Stroganoff with Wild Mushrooms, Herbed Spaetzle \$26

Crispy Flounder Fillet with Fried Pickled Green Tomatoes, and Spicy Uni-Shrimp Butter \$29

Grilled Sirloin with Smoked Peewee Potatoes, Rainbow Carrots, Carrot Top Pesto\*\* \$32

Beef Burger of the Month, Changing Fixin's, House-cut Fries\*\* \$16

Mushroom Tofu Burger, Sharp Cheddar, Aioli, House-cut Fries \$16

Sides **\*\*See below\*\***

**Desserts \$8**

Butterscotch Pudding, Chantilly Creme, Toasted Amaranth Crumble

Coconut Sorbet, Mango, Ginger Syrup

Salted Caramel Bread Pudding, Goat Creme Fraiche

Green Tea Ice Cream with Fudge Brownie Bites, Marcona Almonds

## *Late Night*

### **"Order Fire"**

Oysters on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette \$3 each\*\*

Littleneck Clams on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette \$2.50ea\*\*

Conch Ceviche (AKA. Jesse's dad's snail salad); Celery, Olives, Sherry Vinegar, Tobiko \$12

Tamago with Shishito Peppers, Crispy Rice Cakes \$9

Bacon wrapped scallops with Blood Orange, and Arugula \$16

Edamame Hummus, Roasted radishes, Green Papaya, Szechuan oil \$8

Hurricane Popcorn with Pork fat, Nori, Sesame and Bonito \$5

Dani's Cheese Picks with Persimmon Honey, Savory Biscotti \$14

### **Starters**

Local Mixed Greens Salad, Red Wine Vinaigrette, Roasted Kale \$8

Oyster and Clam Stew with Sherry, Parsnips, Lemongrass \$9

Warm Napa Cabbage and Radicchio Salad, Marcona Almonds, Miti Bleu Cheese, Balsamic \$14

Whole Grilled Pig Ear with House Black Bean Hot Sauce, Watercress, Crispy Gremolata \$12

Heirloom Quinoa and Tea Salad with Pickled Green Tea Leaves, Winter Citrus, Chickpeas, Cucumbers, and Lemon-feta Dressing \$14

Throwback Korean BBQ Tacos, with Boneless beef shortrib, Asian Pear Kimchi, and Candied Ginger Aioli \$15

### **Entrees**

Nigella Flatbread with Curried Spinach Puree, Roasted Butternut, Cauliflower and Paneer Cheese \$15

Char-Siu Roasted Half Chicken, Ginger Jade Sauce, White Rice \$26

Dirty Fried Rice with Chinese Sausage, Pickles, Scrambled Egg, and Duck Liver \$15

Grilled Sirloin with Smoked Peewee Potatoes, Rainbow Carrots, Carrot Top Pesto\*\* \$32

Beef Burger of the Month, Changing Fixin's, House-cut Fries\*\* \$16

Mushroom Tofu Burger, Sharp Cheddar, Aioli, House-cut Fries \$16

**Sides 7**

Smoked Peewee potatoes

House-cut Fries

Sauteed Winter Greens

White Rice

Roasted Carrots with carrot top pesto

## ***Brunch***

Oysters on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette\*\* \$3 each

Littleneck Clams on the Half Shell, Classic Cocktail Sauce, Chili Cucumber Mignonette\*\* \$2.50ea

Local Mixed Greens Salad, Red Wine Vinaigrette, Roasted Kale \$8

Ron Swanson Brunch Special: Weekly inspired dish and quote from Asia's Favorite TV Character

“Lobster and Grits”, Pan-seared lobster, Spicy Grits, Sherry Pan Sauce \$22

Goat Cheese, Kale, and Bacon Omelet, Homefries, Sourdough Toast \$14

Tater Tot Poutine, with Red-Eye Gravy, Green Onions, Chinese Sausage, and Chopped White Cheese \$12

Baked Scrambled Egg Enchiladas, Poblano Green Chili, Pepperjack, Corn Tortillas \$16

House-smoked Salmon, Toasted bagel, Scallion cream cheese, Mixed greens \$16

Baked Chicken, Heirloom Quinoa and Tea Salad with Pickled Green Tea Leaves, Winter Citrus, Chickpeas, Cucumbers, and Lemon-feta Dressing \$18

Corned Beef Hash with Slow-poached eggs, Homemade Beer Bread\*\* \$17

Ricotta Yogurt Crepes, with Persimmon Honey, Coconut-Almond Amaranth \$12

Beef Burger of the Month, Changing Fixin's, House-cut Fries\*\* \$16

Mushroom Tofu Burger, Sharp Cheddar, Aioli, House-cut Fries \$16

Chef Asia Mei

\* Contains raw or undercooked food products.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*\*Please inform your server and the establishment of any food related allergies