

SCOTLAND YARD

Meat & Cheese Plates

Charcuterie \$16 Small \$31 Large

(Italian Prosciutto, Calabrese Salami, Puffed Beef Tendon, Chicken Liver Mousse)

Assorted Pickled Vegetables, Bone Marrow Aioli, and Dijon

Cheese \$16 Small \$31 Large

**(Brillat Savarin, Beemster 18 mo. Gouda, Humboldt Fog, Point Reyes Foam)
Rose Honey, Spiced Pistachios, & Seasonal Jam**

Share Plates

Baby Yorkshire Puddings with Aerated Cheese & Leek Powder \$6

Chicken Chicharrones with Peach Chutney \$6

Bone Marrow with Dijon, Fennel, & Toast Points \$12

Pork Belly Wontons with Thousand Island, Shiso Leaves, and Serrano Sriracha \$7

Crispy Tuna Ceviche Tacos with Strawberries and Avocado Cream \$6

Small Plates

Kale Caesar with Poached Egg, Cherry Tomatoes, & Fried Shallots \$6/11

Yard Salad with Pickled Grape Vinaigrette and Herbed Ranch: \$7/12

Pan-Seared Seafood Dumplings in Dipping Sauce \$9

Sirloin Tar-Tar w/ Lemon Remoulade, Champagne Mustard, Poached Quail Egg, & Black Garlic Worcestershire \$15

A La Carte

Bacon-Brined Grilled Pork Chop with Pea Shoots \$15

Clam Chowder Puff Pie with Charred Corn \$14

Yard Burger with Bone Marrow Aioli, Aged English Cheddar, & Cornichon Remoulade \$13

Coca-Cola Spareribs with Toasted Almonds & Cilantro 1/4 Rack 9\$ 1/2 Rack \$16 Full Rack \$30

Vegetables

Pickled Turnips with Smoked Beet Puree, Serrano, & Bonito: \$6 _

Vadouvan Market Vegetables with Golden Raisins and Pistachios \$5

Dirty Cream Spinach with Chicken Livers \$6

Plain, Malted, or Truffle +\$2 Fries w/ Herb Aioli & House Ketchup \$5

Fried Lemon Brussels Sprouts with Bacon & Aerated Fraiche \$6