

MENU

1. If By Land

Steak Tartare - \$12

Hand cut Filet Mignon, Shallots, Capers, Egg, Crostini

Crispy Porkbelly - \$10

Apple Chip, Caramel Fig Compote, Cider Reduction

Grilled Baby Back Ribs - \$10

Kiwi's Secret BBQ Sauce

Braised Short Rib Sliders - \$13

Sheep's Milk Cheese, Watercress

Served with Sweet Potato Fries, Chipotle Mayo

2. If By Sea

Bloody Mary Oyster Shooters (3)- \$9

Salmon Cake- \$9

Atlantic Salmon and Sweet Potato Cake,
Lime Cream Cheese

Crispy Calamari- \$10

Rice Flour Dusted Fried Calamari
Sweet Chili Mayonnaise

Mackerel Crudo \$9

Spanish Mackerel, Cucumber Gelee, Caramelized Walnuts

Pan Seared Sea Scallops \$12

Fresh Cucumber, Crispy Bacon, Sunchoke Chips

3. Market's Harvest

AntiPasti - \$12

Marinated Greek Feta Cheese, Cured Spanish Olives, Dolma (Stuffed Grape Leaves)

Watercress Salad - \$9

Watercress, Bleu Cheese, Sundried Tomato,
Pistachio Vinaigrette

Crispy Baby Artichokes - \$9

Hazelnut Romanesco Sauce,
Grilled Scallions

Cauliflower Bleu Cheese Croquettes - \$6

Sundried Tomato Pesto

4. On the Side

Sweet Potato Fries - \$6

Chipotle Aioli

Hand Cut Truffled French Fries - \$6

Shaved Parmesan

5. Just Desserts

Chocolate Tart - \$7

Edible Flower Gelee, Lavender Reduction

Apple Tarte Tatin - \$7

Butterscotch Drizzle

Lemongrass Panacotta - \$7

Kumquat Compote

Rum \$ Cola Cheesecake - \$7

Almond Tulle, Cane Syrup Reduction

Braised Pear - \$7

Mulled Wine, Winter Spices

Executive Chef

Michael "Kiwi" Camplin