



BITS & BOBS

CHICK PEA FRIES | \$9

crisp fried chick pea "french fries", house curry catsup

DUCK & FOIE GRAS SAUSAGE | \$15

poached in court boullion then grilled and sliced, white bean cassoulet, chives, smoked salt

MUSHROOM NAAN | \$13

mushroom & ricotta duxelle, toasted hazelnuts, gruyere, arugula, pickled onions, truffle oil, chives

SWEETS & SPROUTS | \$9

roasted sweet potatoes & brussel sprouts, raisins, toasted hazelnuts, goat cheese, chives

CAJUN TATER CHIPS | \$5

house made potato chips, vegan cajun "cheese" dust, horseradish aioli dip

POTATO LEEK SOUP | \$9

melted leek tops, fried fingerlings, chive oil

LOADED BBQ TOTS | \$13

belgian tater tots, bacon, house blend cheddar, house bbq, 60 min egg

CHEESE STYX | \$9

gluten free fried cheese, premise-made pepper jelly

STICKY WINGS | \$10

double-cooked wings, cajun honey, braised fennel

FOIE PATE | \$15

picked onions, bacon crisps, warm bread, red beet egg, toasted pistachios

SO FRESH & SO GREEN

MIXED GREENS | \$6

field greens, sd tomatoes, onions, goat cheese vin

WINTER GREENS | \$9

frisee, arugula, fennel, pears, toasted hazelnuts, goat cheese, sd toms, blood orange vinaigrette

PISTACHIO NOODLES | \$9

cool ramen noodles, pistachio-sesame dressing, shiitake, edamame, crispy noodles, sriracha

Add chicken \$5 • Add steak* \$8 • Add pork belly \$6

Add shrimp \$8

PAWS & MAWS choice of fries or tots

theBANK BURGER | \$14

allen brothers farms burger patty, lto, e'rythang aioli, PA bacon, american cheese, seeded brioche

the\$25 BURGER (no temp)

grass fed wagyu burger cast-ironed in duck fat, pork belly, foie gras pate, gruyere & stilton, truffled greens, curried catsup, seeded brioche, truffle-parm fries

theVEGAN BURGER | \$14

Gardein Black Bean vegan patty, lto, vegan cheese, e'rythang tofunaise, vegan bun

KIM-SCHNITZ-CHI | \$15

fried pork schnitzel, ginger-garlic-scallion cheese spread, purple kimchi, wasabi mustard, seeded brioche

LAMB GYRO | \$15

PA lamb gyro meat, lto, zatziki, hot sauce, warm naan

BACON, BEEF & CHEDDAR | \$15

premise made roast beef, aged cheddars, horsey sauce, bacon, RB sauce, seeded brioche

FRIED CHICKEN BISCUIT | \$15

gf fried chicken, gf cheddar biscuit, honey, hot sauce

PORK BBQ | \$14

slow roasted pork, house bbq, bacon, cheddar, pickled jalapenos, garlic aioli, seeded brioche

PANELLI PANINO | \$14

chick pea cakes, lto, e'rythang tofunaise, naan bread

- Add a fried egg +\$2ea • Gluten free bread +\$2
- Xtra bacon or pork belly +\$2 • Side aiolis or sauces \$.25

FORK, KNIFE & SPOON

SHRIMP & GRITS | \$19

baby shrimp, okra, kale, mirepoix, house hot sauce, creamy polenta (this does contain hot sauce and is therefore spicy)

SOUS-VIDE STEAK | \$27

roasted fingerling potatoes "boardwalk style", broccolini, foie gras pate, 3-day bone marrow demi glace

SEARED DUCK BREAST | \$28

white bean cassoulet, braised kale, luxardo cherry demi

WILD MUSHROOM RAVIOLI | \$19

premise made with organic semolina, braised fennel, kale, caramelized onion, sun choke puree, hazelnuts

CAST IRON SALMON | \$22

mash sweet potatoes, broccolini, maple beurre blanc

theMACS:

REGULAR: creamy mac, imported organic pasta \$13

TRUFFLED SHRIMP: baby shrimp & truffle oil \$18

KIMCHI MAC: Kimchi & pork belly, korean chili flake \$16

ALL MACS AVAILABLE AS HALF PORTIONS

PRICED ACCORDINGLY. GLUTEN FREE AVAILABLE FOR +\$2