Late Supper

Friday + Saturday, 10:30 pm - 12:00 am

proper burger*: creekstone angus beef/ gouda/ charred red onion / garlic aioli /rocket / dill pickles / sweet chili sauce/ brioche 13

[Add: runny egg 2.5 / applewood smoked bacon 3.5 /white truffle oil 3.5 avocado 3.5/ pate 3.5/ fries 4]

alba burrata: white truffle oil/pancetta/honey/rocket/multigrain 13

avocado toast: avocado/brekkie radish/runny egg/red chili/rocket/multigrain 13

chickpea & green chili hummus: naan/crudites/EVOO/coriander/green chili puree 13

chicken liver pate: cotija cheese/ multigrain/ EVOO/ rocket/ radish 8

posh b.l.t.a: applewood smoked bacon/rocket / tomato/ avocado/ shaved cucumber/garlic aioli/ciabatta 13

local corn 'elote loco': crema mexicana/ maryland sweet corn/ cotija cheese/ red chili/ lime 11

pork wings: fried pork shanks dipped in spicy korean barbeque sauce 13

on the side

pickle plate 8

fries 7

acme pie co. pie slices / ask server for tonight's varieties 7

^{*} Due to the quality of the meat and the thin patties, we prepare burgers medium rare or well done. Burgers are prepared medium rare unless specified.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foobsorne illness, especially if you have certain medical conditions, Some dishes may contain pits. Fish & meats may contain bones. We respectfully decline substitutions & splitting checks, 20% gratuity for parties of 6+.