





pickle pots: garlic dill pickles/ daikon/ pickled beets 8

chickpea + green chili hummus: crudites/EVOO/coriander/green chili puree/naan 12

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

rocket salad: rocket/tomato/radish/cilantro dressing 7 (add: fried chicken breast; albacore tuna salad 6)

earth to sea tartine: red beet cured salmon/ goat cheese & hemp seed spread/ mint chive infusion/ roasted beet chip/olive oil/ multigrain 14

quinoa salad: pickled beets/green apple/red quinoa/goat cheese/walnuts/rocket/tahini honey dressing 13 (add: fried chicken 5; albacore tuna salad 6)

local corn 'elote locos': crema mexicana/ charred sweet corn/ cotija cheese/ red chili/ lime ll

truffle mac + cheese: sharp white & mild cheddar/ shell pasta/ truffle oil ll (bacon crumbles 3)

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

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

spiced crispy pig ears: breaded and fried pig ears/rocket/ spicy remoulade 10

curried back ribs: braised baby back ribs/ brown curry pan sauce/ local roasted purple yams 14

sockeye bowl: sockeye salmon/pineapple salsa/forbidden rice/cilantro lime mayo 15

{sarnies}

additions: (egg 2.5) (avocado 3.5) (applewood smoked bacon 3.5) (white truffle oil 3.5) (pate 3.5)

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

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

torta milanesa "cubano": chicken schnitzel/jarlsberg cheese/tomato/avocado/pickled jalapeno/garlic aioli/dijon/onion/torta roll 14

ca tre banh mi: marinated catfish/chicken liver pate/cucumber/coriander/pickled daikon/spicy aioli/jalapeno/baguette 14

athers calling: lamb & beef gyro/tzatziki/feta/red onion/shaved cucumber/tomato/baguette 14

taken with liberty seared beef/swiss cheese/garlic aioli/tomato/banana pepper/red onion/rocket/ baguette 13

spicy aubergine: panko coated aubergine & squash/smoked gouda/charred red onion/pickled jalapenos/fennel walnut pesto/green chili puree/coriander/ciabatta 13

mum's tuna melt: albacore tuna/red onion/capers/celery/cucumber/rocket/swiss/sourdough 13

ul trasero: spiced pork-butt/celery fennel slaw/aleppo pepper/garlic aioli/rocket/ciabatta 13

pastrami on weck: beef pastrami/swiss cheese/horseradish aioli/spicy mustard/marble rye 15

italian stallion: vegetarian sweet sausage/golden beet & ginger slaw/coriander/goat cheese/baguette 14

caribbean queen: jerk chicken thighs/pineapple salsa/cilantro jalapeno aioli/shaved cucumber/romaine lettuce/naan 14

east side brisket's salted brisket/swiss cheese/ brown mustard/caramelised onions/ pickles/ sourdough 15 stacked up short rib's braised short rib/ spicy cabbage slaw/ coriander/ peanut sauce/ baguette 15

{sweets}

acme pie company slices: ask your server for today'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 foodborne illness, especially if you have certain medical conditions. Some dishes may contain pits annow bones, we respectfully decline substitutions & splitting checks. We do not have a 100% allergen-free kitchen. 20% suggested gratuity is added for parties of 6 and more. This is not mandatory and may be adjusted.