

GASTRO TRUCK MENU

One Hand

HUMMUS

cucumber, pita, sriracha

TOAST POINT

crostini, rotating spread

CHEESE BOARD

baguette, accompaniments

CHICKEN WINGS

salt, scallion, chili duck sauce

SHRIMP + CRIS

cheddar, scallion

Two Hands

PORK BELLY BAHN MI

cucumber, carrots, jalapeno,
daikon radish, cilantro, habanero aioli

GASTRO BURGER + FRIES

aged white cheddar, onion jam,
arugula, garlic aioli

BRAISED SHORT RIB SANDWICH

sharp cheddar, caramelized onions,
horseradish crème fraîche

VEGGIE SANDWICH

alfalfa sprouts, arugula, cucumber,
tomato, garlic goat cheese, garlic aioli
add chicken

ROCKET SALAD

arugula, orange, red onion,
candied walnuts, vinaigrette
add chicken

Extras

HOUSE PICKLE

SEASONAL PICKLE

FRIES

add garlic parm

Dessert

WHITE CHOCOLATE CHOCOLATE MOUSSE

Cheese + Meat Board

Cheese

RED HAWK

california

cows milk - soft
smooth, rich, washed rind

BARBER'S 1833 CHEDDAR

england

cows milk - hard, aged 2+ years
silky, salty, tangy

BEEEMSTER XO

netherlands

cows milk - hard, aged 26 months
sweet, malty, nutty

BLEU D'AUVERGNE

france

cows milk - semihard
creamy, aromatic, tart

FLEUR DU MAQUIS

france

sheeps milk - semisoft
mild, citrus, herbaceous

Meat

LOMO EMBUCHADO

spain

intense, hearty, paprika rubbed

CHORIZO VELA

california

spicy, paprika, garlic

BRESAOLA BUSSETO

new york

deep, spiced, air dried

PROSCIUTTO DI PARMA

italy

soft, sweet, nutty