

COTERIE

Small Plates

Appam (v, vg)

rice-lentil pancake, coconut chutney, seasonal vegetables ♦ 13

Beet 'bhel' (vg)

roasted beets, puffed rice, peanuts,, sev, tomato, apple chutney, tamarind, yogurt ♦ 13

Palak Paneer (vg)

spinach, spices, cheese ♦ 14

Aaloo Gobi (v, vg)

roasted cauliflower, peas, potatoes, turmeric ♦ 13

Ribs

house tamarind bbq sauce, charred mix cabbage slaw ♦ 17

Coterie Okra (vg)

caramelized onion, cumin, ginger, cilantro, yogurt ♦ 11

Trinidad Doubles (v, vg)

fried barra, curry chickpea, pear chutney, green chili sauce, cucumber slaw ♦ 17

Kitchen Beer

A way to tip the back of house for the fare ♦ 5

Large Plates

Tandoori Spice Steak

grass-fed 8 oz ribeye (brasstown), CooCoo, mixed vegetables, vindaloo sauce ♦ 34

Chaat Butternut Squash (vg)

pumpkin coconut curry, house yogurt, spice pumpkin seeds, cucumber ♦ 22

Masala Spice Duck

gobi puree ♦ 32

Lamb Chops

grilled new zealand lamb, tomato cucumber salad, aaloo gobi served with mint chutney ♦ 33

Scallops

coconut curry, pickled vegetables, crispy onions ♦ 30

Saar

aloo cake, tomato saar
- pan seared local catch fish (crosby's) ♦ MP
- roasted carrot (vg) ♦ 28

Bombay Grits

kashmiri chili tadka, stone ground grits
- shrimp (non-vg) ♦ 20
- chana (vg) ♦ 18

Country Captain Tikka

tikka masala, crispy onions, bell peppers, cumin, ginger, cilantro, yogurt ♦ 21
- cage free chicken (non-vg)
- paneer (vg)

Chutney Flight ♦ 9

chef's choices served with bread

Pairing ♦ 12

paratha, methi thepla flat bread, jeera rice, house-made spicy pickled veg

- sides & chutney sold individually ♦ 3

(paratha, methi thepla, jeera rice, basmati rice, pickled veg, daily chutneys)

Dessert

Cardomom Cake malai sweet cream ♦ 12

Beet Halwa frozen coconut whip, candied tamarind peanuts ♦ 12

Malai Ice Cream ♦ 9

assorted eggless scoops

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions