

# S || B

SPRING  
2019

**EXEC  
CHEF**  
Avishar Barua

<b>BREAD AND SPREAD*</b> Baked fresh from our ovens	8
<b>CHEESE &amp; POOF*</b> Smoked Pimento Spread, Pork Rinds, Barrel Aged Hot Sauce	11
<b>RED CABBAGE CAESAR*</b> Tahini, Puffed Grains, Miso	7
<b>SMOKED WINGS*</b> Tikka Masala, Aloo Bharta, Cucumber, Raita	16
<b>LAMB DUMPLINGS</b> Tianjin Oil, Crushed Garlic, Ginger Soy	16
<b>CHEESY BRISKET CRUNCH*</b> Oak Smoked Brisket, Crunchy Tortilla, Locos Style Bengali Fry Bread, Pepperjack Queso, Salsa Guasacaca	17
<b>BURGER*</b> Two Smashed Mostly Beef Patties, Special Sauce, Lettuce, Cheeses, Pickles, Griddled Onions, NOT a Sesame Seed Bun, Fries	17
<b>RACHEL*</b> Montreal Smoked Pastrami, Marble Rye, Kimchi, Twenty Island Dressing, Baby Swiss	17
<b>SANDWICH</b> Inspired by surprisingly familiar favorites!	mp
<b>CRISPY RIBS*</b> Pickled Broccoli Stem, Fried Florets, Commander Tso's, Lotus, Radish	18
<b>PASTA</b> Extruded or hand rolled fresh using our own grains and flours	mp
<b>SHORT RIB*</b> Huajian Bao, Black Garlic, Smashed Cucumbers	28
<b>KOJI HALF ROHAN DUCK*</b> Ginger Scallion Breast, Confit Thigh, Hainanese Duck Rice, Duck Sauces	36
<b>WHOLE CHICKEN SERVICE*</b> Tandoori Roasted Crown, Bengali Fried Chicken, Mom's Jhol, Cauliflower & Egg Masala, Caramelized Onion Sourdough Naan	49
<b>CAKE*</b> Because, cake	9
<b>CRÈME BRULEESECAKE*</b> For those of us who can't make up our mind	9
<b>NOSTALGIA</b> A fresh taste of the past, a familiar surprise	9
<b>KITCHEN TEQUILA</b> Positive Karma, Good Vibes, Altruism Bourbon, Energy Drinks, and Orangina for the kitchen crew!	7

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**SECRET  
KITCHEN  
MENU**

The best kept  
not-so-secret

THERE ONCE WAS A KITCHEN THAT MADE FOOD • CHEF WORKED HARD TO MAKE IT TASTE GOOD • HE CONSIDERED ALL DIETS • SO DINERS COULD TRY ITS • *please order things from the menu just as they are*

\*This item can be made gluten-free upon request.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat.) We offer gluten-free friendly menu items; however, our kitchen is not gluten-free.