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SPRING
2019

EXEC
CHEF
Avishar Barua

BREAD AND SPREAD* Baked fresh from our ovens	8
CHEESE & POOF* Smoked Pimento Spread, Tapioca Poofs, Barrel Aged Hot Sauce	11
RED CABBAGE CAESAR* Tahini, Puffed Grains, Miso	7
SMOKED TOFU TIKKA MASALA Cucumber, Potato, Mustard	16
VEGETABLE DUMPLINGS Sichuan Preserved Vegetables, Sweet Soy, Chili, Crushed Garlic	16
CHEESY DOUBLE CRUNCH* Yukon Gold and Sweet Potatoes, Crunchy Tortilla, Locos Style Bengali Fry Bread, Pepperjack Queso, Salsa Guasacaca	16
VEGGIE ROSS* Marble Rye, Seared Inari, Kimchi, Twenty Island Dressing, Baby Swiss	16
MONGOLIAN TOFU* Bourbon Hoisin Marinated Tofu, Huajian Bao, Black Garlic, Scallion	17
BRASSICAS* Battered Cauliflower, Commander Tso's Sauce, Pickled Broccoli Stems, Fried Florets, Radish	18
CAKE* Because, cake	9
CRÈME BRULEESECAKE* For those of us who can't make up our mind	9
NOSTALGIA A fresh taste of the past, a familiar surprise	9
KITCHEN TEQUILA 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.