

tap & kitchen

Just a salad
mixed greens, yuzu kosho vinaigrette
8

Warm Buckwheat soba noodle spring rolls
with basil, cilantro and mint peanut sauce
9

ceaser kimchi salad
cherry tomatoes, furikake, parmesian cheese
9

fried chicken confit
cilantro salad
mole sauce
16

Daikon, edamame and cilantro stems, miso vinaigrette,
topped with furikake flakes
8

Roast Yellow beets salad
with sherry vinegar, olive oil, parsley and Manchego
9

Duck leg and potato taquitos
with black mole sauce and cumin sour cream
12

Skewered tandoori marinated chicken
with Tikka Masala sauce
10

Steamed shrimp and chorizo
on saffron rice, roasted cherry tomato
11

Octopus on squid ink chickpea puree, gremolata
16

Hickory and apple wood smoked baby back ribs
Carolina mustard sauce
13

Grilled marinated lamb chops
on chick pea salad and garlic mint oil
18

Lumpia pork rolls
hoisin sweet chili sauce
9

Pan seared 10oz New York strip loin
seasonal presentation
35.00

Mkt fish
seasonal presentation
28.00

Bacon fried jasmine rice
with green onion, egg, bean sprout
and pickled ginger
9

Curry fried basmati rice, peanuts, zucchini and tomato 9

Potato fries with garlic catsup
9

Roasted brussel sprouts
with tatziki
10

cheese & charcuterie
served with crostinis & seasonal accoutrements

goat cheese 7
black pepper tart cherries

brillat savarin 7
candied pecans

gorgonzola dolce 7
wild honey with rosemary

bucheron 7
medjool date compote

cheese & charcuterie plate 22

chef's cheese plate 21

chef's charcuterie plate 21