

# BITS AND BITES

## House Sliders:

Hanger & chuck, bourbon bacon jam, soft potato bun, garlic aioli, vintage cheddar **\$14**

## Spread Of Life:

White bean and garlic hummus, plum relish, pistachio, tomato, lemon yogurt, charred flatbread **\$16**

## Cauliflower Fritters:

Beer batter, roasted garlic aioli, pecorino cheese **\$14**

## Hamtastic:

House-made ham croquetas, grainy honey Dijon, chipotle aioli, crispy prosciutto, pecorino cheese **\$15**

## Okonomiyaki:

Savoury seafood pancake topped with mayonnaise, okonomiyaki sauce, pickled cabbage, furikake, tenkasu, green onion, sesame seeds **\$17**

## The Dumb Son:

Steamed shrimp & pork dumplings, soy, sriracha **\$14**

## Moscow Mule-ssels

PEI mussels, shallots, garlic, ginger beer, vodka lime butter, candied ginger, mint, lime, toasted bread **\$21**

## Take a Bao:

Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns **\$16**

## Baby Come Back:

Crispy fried Memphis dry ribs, berry gastrique, comeback sauce, fresh chilies, chives **\$21**

# BIGGER BITES

## Steak Frites:

Marinated & grilled flatiron steak topped with roasted garlic-chive butter, house-cut sea salt frites, arugula salad with cherry tomatoes and pickled onion **\$27**

## Fook Yu Bowl:

Choice of raw ahi tuna or salmon, sticky rice, avocado, cucumber, wakame, edamame, nori, tobiko, pickled ginger, scallions, ginger soy dressing, spicy aioli **\$22**

## Cornfield Clouds:

Corn purée, topped with pan-seared gnocchi, charred corn, lime, fresh chilies, cilantro, parsley, crispy leeks, cotija cheese **\$19**

## The Big Macka:

Crisp risotto balls stuffed with seasoned beef, American cheese, special sauce, sesame seeds **\$15**

## Duck Poutine:

Slow-braised Ontario duck, foie gras gravy, Quebec cheese curds, house-cut fries **\$17**

## Blow Torch Salmon:

Salmon sashimi, sticky rice, caramel-ginger lime sauce, nori, sesame aioli, wasabi, pickled ginger, sesame seeds **\$17**

## Har-gows it:

Steamed shrimp dumplings, crispy garlic oil drizzle **\$14**

## Poke Spoons:

Raw ahi tuna, soy, chili, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger **\$14**

## Sproutlets:

Fried Brussel sprouts tossed in a miso and maple glaze, pickled cabbage, toasted almonds **\$15**

## A Tikka Time:

Marinated chicken tikka, kachumber salad, grilled pineapple, mint raita **\$21**

## Reuben Egg Rolls:

Corned beef, sauerkraut, Swiss cheese, Thousand Islands for dipping **\$16**

## Tijuana Nachos:

Honey glazed chipotle pork carnitas, habanero crema, tajin sweet corn relish, cotija, Monterey jack, cilantro, corn tortillas **\$19**

## Szechuan Thunder Crunch:

Crispy Szechuan hot chicken sandwich, crunchy ginger and scallion slaw, house sweet pickles, ponzu aioli **\$19**

## FGT Salad:

Fried green tomato, corn, & zucchini succotash, lemon vinaigrette dressed arugula, cotija cheese, jalapeño lime crema **\$17**

## Sea Bream:

Pan-fried Sea Bream, honey-glazed heirloom carrot ribbons, smashed garlic butter potatoes, tomato beurre blanc **\$26**

## Bayou Grits:

Cajun-spiced garlic shrimp, andouille étouffée gravy, stone-ground cheesy white corn grits **\$24**

# PIZZA

## D'Italiano:

Prosciutto, arugula, shaved parmesan, fior di latte, tomato sauce **\$19**

## The Big Bird:

Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto **\$21**

## Margaritaville:

Fresh basil, fior di latte, tomato sauce **\$15**

## New Honey Boo-Boo:

Spicy soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, chili honey **\$20**

## Tickle My Pickle:

Black pepper parmesan base, dill pickles, fior di latte, red onion, bacon, red chilies, dill ranch **\$17**

## Hawaii Five-0:

Mezcal-marinated pineapple, Virginia ham, bacon, smoked provolone, fior di latte, tomato sauce **\$19**

## Plank The Sailor Man:

Garlic oil, creamed spinach, red chilies, fior di latte, aged parmesan, egg yolk, crispy onions, sesame seeds, lemon zest **\$18**

## Dippin' Delights:

Cheesy jalapeño dip **\$2**  
Creamy garlic dip **\$2**

# SWEET TOOTH

## Tipsy Peach Cobbler:

Bourbon-soaked peaches, cinnamon crumble, vanilla bean ice cream, salted caramel sauce **\$9**

## Tort-ally In Love With Chocolate:

Layered chocolate cake, chocolate ganache, macerated berries, espresso whipped cream **\$9**

## Passion-IT Brulée:

Passion fruit-infused custard, blow-torched sugar **\$9**