

# BITS & BITES

**House Sliders:**  
Hanger & chuck, bourbon bacon jam, soft potato bun, aioli, vintage cheddar **\$15**

**Cauliflower Fritters:**  
Beer-battered, roasted aioli, Pecorino cheese **\$14**

**Figgy Star Dust:**  
Whipped brie, fig jam, brûléed sugar, served with garlic-brushed pizza bread (V) **\$22**

**Take a Bao:**  
Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns **\$16** *\*Sub Korean fried tofu*

**Goddess Brussels:**  
Crispy Brussels sprouts, pomegranate seeds, pickled cabbage, green goddess dressing, toasted pumpkin seeds (V/GF) **\$16**

**The Dumb Son:**  
Steamed shrimp & pork dumplings, soy, Sriracha **\$16**

**Broc Star:**  
Sautéed broccolini, coconut milk green curry, green beans & heirloom carrots, pickled Fresno, crispy garlic, scallion, Thai basil, cilantro, fresh lime juice (V) **\$17**

**Reuben Egg Roll:**  
Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing for dipping **\$16**

# BIGGER BITES

**Steak Frites:**  
Marinated & grilled flatiron steak topped with roasted garlic-chive butter, house-cut sea salt frites, arugula salad with cherry tomatoes & pickled onion (GF) **\$28**

**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 **\$24**

**Sausage Party:**  
Gnocchi, pork & rapini sausage, kiss of cream, fresh herbs, mixed vegetables **\$19**

**Lean & Green:**  
Curly kale, spring mix, Brussels sprouts, roasted squash & cauliflower, tahini & fresh herb dressing, roasted sunflower seeds, chickpeas, farro, cranberries, crumbled feta (V/GF) **\$17**

**Cheeky Cod:**  
Tempura cod cheeks, smoked lemon butter, kombu-pickled mussels, fermented honey, crispy nori, roasted potatoes **\$27**

**Baywatch Bites:**  
Poached shrimp, bacon & jalapeño popper mix in a crispy wonton, sweet chilli sauce, sesame seeds, green onion, crispy garlic **\$19**

**The Big Macka:**  
Crisp risotto balls stuffed with seasoned beef, “not American” cheese, special sauce, sesame seeds **\$15**

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

**Peanut Butter & Belly:**  
Pork belly burnt ends, smoked berry jelly glaze, maple peanut drizzle, PB sandwich pangrattato **\$20**

**Blow Torch Salmon:**  
Salmon sashimi, sticky rice, caramel-ginger-lime sauce, nori, sesame aioli, wasabi, pickled ginger, sesame seeds (GF) **\$17**

**Vuffalo Vings:**  
Plant-based “chicken” wings, Buffalo butter, pickled carrots & celery, friendly ranch (V) **\$18**

**Poke Spoons:**  
Raw ahi tuna, soy, chilli, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger **\$14**

**Miso Into You:**  
Vegetable broth, noodles, mushrooms, jalapeño, red chili, soft egg, Thai basil, fresh cilantro, carrot, edamame, tofu, green onion (V/GF) **\$18** Add chicken **\$8**

**Ribbed For Your Pleasure:**  
Braised short rib on French onion mashed potatoes, sautéed Brussels sprouts, garnished with sour cream & chives **\$26**

**The Loaf That Bánh Mì Built:**  
Bánh mì meatloaf glazed with lemongrass, Sriracha mayo, cucumber, jalapeño, pickled carrot & daikon, fresh cilantro, fried rice cakes **\$22**

**Cluck Norris:**  
Fried chicken tossed in a zesty lime-cilantro sauce, cucumber salad, aioli, ciabatta roll **\$20**

**Add-ons:**  
Add chicken **\$8**  
Add steak **\$19**  
Add crispy marinated tofu **\$6**

# PIZZA

**D’Italiano:**  
Prosciutto, arugula, shaved Parmesan, fior di latte, tomato sauce **\$20**

**The Big Bird:**  
Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto **\$23**

**Margaritaville:**  
Fresh basil, fior di latte, tomato sauce (V) **\$16**

**Honey Boo-Boo:**  
Spicy soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, tomato sauce, chili honey **\$21**

**Chicken Cordon Bleu:**  
Alfredo base, pulled chicken, thin-sliced rosemary ham, provolone, hot banana peppers, chiffonade basil **\$20**

**Beety & The Jets:**  
Beet purée, fior di latte, falafel, arugula, feta, pickled onions, toum, heirloom cherry tomatoes **\$17**

**Drunk Nonna:**  
Vodka sauce, sweet Italian sausage, fire-roasted peppers, red onion, Pecorino cheese, Grana Padano, fior di latte **\$20**

**Dippin' Delights:**  
Cheesy jalapeño dip **\$2**  
Creamy garlic dip **\$2**  
Pepperoni ranch dip **\$2**

# SWEET TOOTH

**Pumpkin Tiramisu:**  
Pumpkin mascarpone, espresso-soaked ladyfingers, topped with shaved chocolate & candied ginger **\$11**

**Sticky Situation:**  
Apple crumble cheesecake, salted caramel, cinnamon sugar **\$11**

**Chunky Monkey Churros:**  
Churro chunks tossed in cinnamon sugar, topped with banana brûlée, peanut butter drizzle, & chocolate shavings **\$11**

PLEASE ADD APPLICABLE TAXES. PARTIES OF 8+  
ARE SUBJECT TO 18% AUTOMATIC GRATUITY  
(GF) Gluten-Free / (V) Vegetarian

**PLANK**  
CHEF INSPIRED RESTO BAR