

# TO-GO

## APPETIZERS

### DEVILED EGGS

THREE DEVILLED EGGS WITH DILL AND A DOLLOP OF SAMBAL CHILI

9

### HANDCUT FRENCH FRIES

SERVED WITH TARRAGON KETCHUP AND GREEN APPLE AIOLI

7

## SOUPS AND SALADS

### MUSHROOM CASHEW SOUP

OYSTER MUSHROOMS IN A VEGETABLE, MISO, AND CASHEW BROTH WITH FARRO, SPINACH, THYME, GARLIC, GINGER, AND LEMON

20

### ADMIRALTY GREENS

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, HOG JOWL LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS, SOFT BREAD CROUTONS AND HOUSE VINAIGRETTE

16

### CAESAR

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS, PARMESAN FRICO

14

### SIDE SALAD

VINAIGRETTE DRESSED ARUGULA, CHEVRE, CRISPY SHALLOTS

7

## MAINS

### FISH AND CHIPS

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR  
(ADD AN EXTRA PIECE FOR \$5)

20

### TAVERN STEAK

LAMB & BEEF PATTY ON ONION TOAST WITH A SHARP WHITE CHEDDAR BEER CHEESE AND CRISPY SHALLOTS, SERVED WITH A SIDE OF VINAIGRETTE ARUGULA

22

### IMPERIAL SWINE

APPLE CHUTNEY STUFFED PORCHETTA ON CHILI PUMPKIN PUREE WITH CIDER-BRAISED CABBAGE

32