

Vegetables

BARBECUED CARROTS, GRAINS & SPROUTS, PICKLED FRESNO, HAZELNUT CAESAR	12
MARINATED BEETS, BABA GANOUSH, PUFFED AMARANTH, SMOKED YOGURT, LEMON VINAIGRETTE	12
KONRO GRILLED KING TRUMPET MUSHROOM, CHORIZO SPICES, PARSNIP, COTIJA, BLACK OLIVE SALSA	12
SALAD OF PEA SHOOTS, RED ONION, FRAGRANT HERBS, SPICY CASHEWS, NUOC CHAM	12

Breads + Batters

ENGLISH MUFFINS, SALMON ROE, AVOCADO GRIBICHE*	14
GRANDMA'S ZUCCHINI BREAD, FOIE GRAS MOUSSE, CHAMOMILE GELEE, BEE POLLEN	15
BRIOCHE DONUTS, STRACCIATELLA CHEESE, 'NDUJA SAUSAGE, OLIVE OIL JAM	14

Fish + Shellfish

CRAZY RICE, SMOKED EEL, FRIED EGG, PICKLED BOK CHOY, IKURA, DASHI AIOLI	15
KONRO GRILLED SPANISH MACKEREL, SMOKED CUCUMBER, CHERMOULA, ROASTED CASHEW MILK*	15
HAWAIIAN KANPACHI CRUDO, FRESH SHAVED HORSERADISH, PERILLA, UME SAUCE*	16

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE BE AWARE THAT DURING NORMAL OPERATIONS INVOLVING SHARED COOKING AND PREPARATION AREAS, INCLUDING COMMON FRYER OIL, THE POSSIBILITY EXISTS FOR FOOD ITEMS TO COME IN CONTACT WITH OTHER FOOD PRODUCTS. DUE TO THESE CIRCUMSTANCES, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEMS CAN BE COMPLETELY FREE OF ALLERGENS. *CONTAINS RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS

Meat + Poultry

STEAK TARTARE, TATER TOTS, EGG YOLK, WATERCRESS, CARAMELIZED ONION DIP*	15
KOJI BRINED FRIED CHICKEN, PICKLED KOHLRABI, MOJO-VERDE	15
STICKY-CRUNCHY RIBS, ROASTED PEANUTS, CILANTRO, FIVE-SPICE GLAZE	16
GNOCCHI BOKKI, PORK-KIMCHI RAGÙ, SESAME SEEDS, SMOKED PECORINO	15
SZECHUAN LAMB NOODLES, PICKLED CUCUMBER, CRISPY SHALLOTS, MINT	15

Lazy Susan Dinners

Ducked Up!

ROASTED ROHAN DUCK BREAST, CRISPY WINGS, KIMCHI-CONFIT FRIED RICE,
MIXED GREENS WITH DUCK FAT-SHERRY DRESSING, DUCK SAUSAGE, PICKLES, ASSORTED SAUCES
95 - (FEEDS 2-3 GUESTS)

• ASK FOR FIRE PANDA •

CHEF • ROB RUBBA / GENERAL MANAGER • CHRIS METTS / @HAZELRESTAURANT