

small + bowl + sweet [11]



small + bowl + plate [15]



small + bowl + plate + sweet [17]

### **SMALLS**

# Snacks

enjoy with whatever [3]

PATATAS BRAVAS (SPAIN) ₩ pimiento velouté. parsley.

**SODA BREAD** (IRELAND) / dubliner cheese. chive. whiskey-honey butter.

**ARTISAN BREAD** (FRANCE) \*
soft butter. sea salt.

POMMES FRITES\* (BELGIUM) **€** GF sage seasoning. mayo.

## Spreads

shareable; served with warm bread from the bakeshop [4]

**RED LENTIL** (TURKEY) **★ GF** roasted red pepper. paprika. rosemary. aleppo walnuts.

YOGURT BANJAN (AFGHANISTAN) GF labneh. grilled eggplant. olive oil. sundried tomatoes. sizzled mint.

**CHICKEN LIVER MOUSSE\*** (FRANCE) **GF** pecan toffee. apple. thyme vinaigrette. cranberry preserve.

#### **BOWLS**

light lunch on its own [6]

PARSNIP POTAGE (GERMANY) **FGF** □ pear. orange. fried sage. brown butter.

CARROTS POLONAISE\* (POLAND) lovage bread crumbs. egg white. saffron aioli. celery leaf. carrot jus. dried currants.

roasted winter squash. cabbage. ginger vinaigrette. radicchio. kale. maple-pepita granola.

**CAULIFLOWER PICCATA** (ITALY) **GF** sautéed cauliflower rice. caper. roasted florets. toasted pine nuts. green olive tapenade.

Add-ons

add to whatever

CHICKEN PAILLARD [4]
GRILLED SAUSAGE [3]
BRAISED MUSHROOMS [2]
SUNNY-SIDE EGG [1]

#### **PLATES**

key piece to a filling lunch [8]

**EGG TIROPITA** (GREECE) Pullo. feta. chèvre. baked sweet potato. bukovo. broiled kale. sour fig reduction.

PORK SMØRREBRØD (NORWAY) braised pork presse. jarlsberg. sultana pâtè. rugbrød. saba. violet mustard crema. kale.

CHICKEN CREPE (FRANCE) roasted chicken. melted leeks. comté gratinée. tarragon crema. balsamic gastrique.

**BURGER PARRILLADA**\* (ARGENTINA) potato bun. smoked provoleta. chimichurri aioli. roasted red onion.

**STUDENT CHEF SPECIAL** hard work. passion. attention. ask your student server.

#### **SWEETS**

treats to brighten your day [3]

ZEPPOLE (ITALY)

mulled wine confiture. hibiscus. powdered d'épices.

HAND PIE (ENGLAND) deep fried. flaky. seasonal. ask your student server.

**PASTRY STUDENT SPECIAL** dedication. patience. precision. ask your student server.



TEA & COFFEE [1]
CIDER GINGER 'TODDY' [2]
CRANBERRY KOMBUCHA [2]
BOTTLED SODA [3]

#### OUR SMALL PLATE MENU CONCEPT

You taste more. We cook more. That is the goal.

Each internationally-inspired dish is prepared from scratch, when you order. Each plate will leave the kitchen as soon it is created. – arriving in two or three 'waves'.

Indulge as they land...the rest is on the way.







vegan

vegetarian (lacto-ovo)

Fgluten-friendly available

local ingredients

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.