

- 1 small + bowl + sweet [9]
- 2 small + bowl + plate [12]
- 3 small + bowl + plate + sweet [14]

SMALLS

Snacks

enjoy with whatever [3]

ROTI PRATA (SINGAPORE)
red lentil massaman. cilantro. fried cauliflower.

CRÊPES CORNET (FRANCE)
crispy pork belly. gouda. arugula. roasted grape confiture. crema.

ARTISAN BREAD (WORLD)
soft butter. sea salt.

POMMES FRITES (BELGIUM)
sage seasoning. mayo.

Spreads

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

PUMPKIN HUMMUS (TUNISIA)
roasted pumpkin. garbanzo. tahini. toasted pepita. harissa. cilantro.

MOSTARDA DI FRUTTA (ITALY)
autumn fruit. mustard. maytag blue cheese.

BRANDADE (SPAIN)
whipped potatoes. poached salt cod. lemon zest. garlic-chili oil.

BOWLS

light lunch on its own [6]

OXTAIL STEW (INDONESIA)
braised oxtail. ginger. scallion. tomato. cilantro. fried rice cake. sambal. lime.

JEWELED RICE (IRAN)
saffron. winter squash. parsnip. kohlrabi. dried cranberry. toasted almonds.

THREE SISTERS (CHEROKEE)
roasted gourds. braised beans. hominy. red onion. maple marshmallow. pepita streusel.

CHICORY SALAD (BELGIUM)
herbed crema. candied walnuts. pickled beets. lavender poached pear. caraway vinaigrette.

Add-ons

add to whatever

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

PLATES

key piece to a filling lunch [8]

SHAKSHOUKA* (LIBYA)
poached egg. stewed tomatoes. sweet peppers. bezar spice. calypso feta. toast.

SHRIMP ALA DIABLA (MEXICO)
guajillo chili. oregano. tomato. red onion. black bean. cilantro. valentina salsa picante. (SPICY)

GRIDDLED PASTRAMI BURGER*
fontina cheese. horseradish aioli. dijon. green tomato jam.

GRILLED MUSHROOMS (SOUX)
maple corn cakes. wojape sauce. sweet corn-apple relish.

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

SWEETS

treats to brighten your day [3]

PISTACHIO BAKLAVA (TURKEY)
phyllo. plum syrup. kaymak spread.

HAND PIE (ENGLAND)
artisan. seasonal. deep-fried.

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

Beverages

TEA & COFFEE [1]

PLUM CREAM SODA [2]

SPICED PEAR 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.

Enjoy



learning from scratch

vegan

vegetarian (lacto-ovo)

gluten-friendly

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.