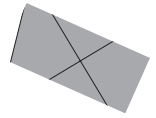


Manuela

LUNCH



SMALL AND TO SHARE

- Sesame bread with cultured butter and smoked trout roe 16
- Cream biscuits with country ham and Steen's butter 16
- Crudités with preserved lemon tahini (vg) 13

STARTERS

- Wellfleet oysters with granny smith apple vinegar and mint oil* 20
- Long Island fluke crudo with pickled pepper and mint* 24
- Farm lettuces with aged red wine vinegar radish (vg) 16
- Steak tartare with calabrian chili vinaigrette and garlic toast* 26
- Chicories with blood orange, pistachios and von Trapp blue cheese (v) 23
- Roasted beets with whipped feta and chermoula (v) 17

MAIN COURSES

- Butter beans with roasted turnips and chimichurri (vg) 25
- Fried hake sandwich with marinated cabbage and hot sauce 26
- Grilled swordfish with sumac and guindilla peppers 40
- Wild mushroom toast with scrambled eggs and crème fraiche (v) 31
- Flat iron steak with pickled peppers and onion 36
- Snowdance Farm half chicken with chile de arbol, white bbq sauce and lemon 42

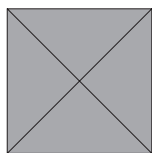
FOR THE TABLE

Butterball potatoes with
dill onions and crème
fraiche (v)
16

Rainbow carrots, salsa
verde and cashew
dukkah
16

Grilled caraflex cabbage
with bottarga and
breadcrumbs
16

Winter squash with
Mimolette and cashew
crumble (v)
16



LEARN MORE
ABOUT THE ART

TO HELP US SUPPORT PROJECT EATS, LET US KNOW IF YOU WOULD LIKE TO
ADD A VOLUNTARY DONATION OF \$1 TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR
DISHERS ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS