

# Manuela

LUNCH

SAMPLE

## 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 (v) 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

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| Butterball potatoes with<br>dill onions and crème<br>fraiche (v)<br>16 | Rainbow carrots, salsa<br>verde and cashew<br>dukkah<br>16 | Grilled Caraflex cabbage<br>with bottarga and<br>breadcrumbs<br>16 | Winter squash with<br>Mimolette and cashew<br>crumble (v)<br>16 |
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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