



CHEF PROPRIETOR KAY HYUN

VEGGIE

heirloom tomato 11
honey ricotta - herb vinaigrette

plantain 12
sriracha goat cheese - cilantro

edamame dumpling 12
steamed dumpling - citrus truffle oil
green pepper - parmigiano

ugly potato 12
crispy fingerling potato - feta cheese

asparagus 13
hazelnut vinaigrette -
crushed red pepper - sun dried tomato

chilaquiles 12
corn tortilla - mulato chile - avocado

SEAFOOD

soft shell crab 15
deep fried crab - house made batter
wasabi ramoulade - pickled vegetable

kimchi paella 17
(cheesy, risotto texture)
white tiger shrimp - saffron -
caramelized kimchi

Tuna tartare taco 15
chipotle mayo - dill - yuzu sour crème

STARCH

lucky noodle 14
(spicy) hand torn flat noodle
minced beef - lime yogurt - fennel

truffle mac & cheese 15
broccoli
truffle oil - micro basil

gnocchi 14
(soupy & spicy) korean chili pepper sauce
garlic aioli - seaweed crunch

MEAT

korean popcorn chicken 15
crispy fried
sweet & spicy sauce

steak 17
(medium-rare only)
soy-garlic glaze - feta grits
seasonal vegetable

duck confit empanada 14
dill crème fraîche - cumin
pickled cucumber

DESSERT

bread pudding 11
blueberry compote - valrhona jivara
vanilla bean gelato

popcorn ice cream 11
vanilla bean gelato - salted caramel

OUTDOOR DINING UPDATE:

TABLE SERVICE IS FOR DINING CUSTOMERS ONLY (PLEASE ORDER MINIMUM 1 DISH PER PERSON)

IN ORDER TO ALLOW US TO SERVE AS MANY CUSTOMERS TO JOIN US,
WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE:

60 MINUTES FOR 2 PEOPLE / 90 MINUTES FOR 4+ PEOPLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy

MAXIMUM 2 CREDIT CARD PAYMENTS PER TABLE / 20% GRATUITY WILL BE ADDED TO LARGER PARTY