



SMALLS

BEET & HALLOUMI SALAD 9

toasted hazelnut, shallot, lemon tahini vinaigrette ve

NEW POTATO & GREEN BEAN SALAD 9

egg, new potatoes, pine nuts, herbs, parmesan, sherry vinaigrette ve

FROG LEGS 11

garlic puree, watercress, crouton

CLAMS 14

garlic white wine, swiss chard, cashews, shaved chili, lime, ginger, cilantro

TUNA CRUDO 11

our harissa, new potatoes, moroccan olives, scallion, extra-virgin olive oil

GRILLED SARDINES 9

tomatillo melon chili salata

SEARED CHICKEN BREAST 13

lapsang souchong parsnip puree, ginger chili celery relish, cherry

ROOT VEGETABLE CAKES 7

our lebneh & spiced grape sauce ve

MARCONA ALMONDS 5

rosemary vg

DAS SOUP EL DE O'JOUR 8

MAINS

GRILLED PORK CHOP 23

lapsang souchong parsnip puree, nutmeg poached apple, ginger chili & celery relish, roast turnip, fresh cherries

SALAD OF ST. GEORGE 16

spinach & arugula, roasted beets, shaved celery root, toasted hazelnut, citrus supremes, goat cheese, parsley, lemon tahini vinaigrette ve

HALIBUT 32

celery root puree, glazed celery stalk & root, pistachio yuzu emulsion, celery seed

NEW YORK STRIP 30

sansho pepper yucca, charred broccolini, roquefort, beurre rouge, fines herbes, orange

ROAST CHICKEN 22

turmeric & ginger roast chicken, oysters. bajan spiced carolina gold grits, braised greens, okra, peanuts

EAST AFRICAN LAMB TENDERLOIN 28

house lebneh, moroccan olive tabouli, root vegetable cakes, butternut squash, fried mint

ROAST EGGPLANT & DAIKON RADISH 17

jamaican sorrel & coconut cream curry couscous. butternut squash arugula, black sesame seed & watercress salad vg

MUSHROOM RISOTTO 19

fresh english peas, parmigiano-reggiano ve

CORONET HIMUBRJIR 14

local beef, house harissa, goat cheese, fennel dill caraway & onion - cucumber salad

