

## TOAST

<b>MEAT BUTTER</b> ..... 9	<b>SRIRACHA CARROT HUMMUS</b> ..... 17
Foie Gras, Liver Pâté, Port Jelly	Pomegranate Relish, Goat Cheese Whip, Sprouts
<b>CHARCUTERIE BOARD</b> ..... 27	<b>BURRATA</b> ..... 15
Chef's Rotating Selection	Chef's Choice
<b>CEVICHE</b> ..... 17	<b>BURGER</b> ..... 15
Shrimp, Cucumber, Pickled Red Onion, Avocado Mash	Bacon, Egg, Sharp Cheese, Red Onion, Pickle, Brioche

## FINGERS

<b>DELICATA SQUASH</b> ..... 9
Tempura, Thai Chili, Wasabi Root
<b>LAMB LOLLIPOPS</b> ..... 25
Rosemary Butter, Garlic Crisps, Malt Vinegar Reduction
<b>ELOTE BOWL</b> ..... 13
Charred Corn, Peppers, Cotija, Avocado, Mole Crema
<b>TACO TRIO - 1 of each OR 3 of a kind</b> ..... 13
• Salmon, Pineapple Slaw, Cilantro
• Chorizo, Cotija, Avocado, Sweet Corn Pico
• Chipotle Seitan, Sweet Potato, Avocado
<b>ANGRY SHRIMP</b> ..... 13
Tempura, Thai Chili, Scallion
<b>CHILAQUILES</b> ..... 15
Chicken, Salsa Verde, Cotija, Avocado, Sweet Onion, Fried Egg

## FORK

<b>SALMON POKE BOWL</b> ..... 17
Cucumber, Spicy Carrot, Radish, Avocado, Edamame
<b>WILD BOAR RAGÙ</b> ..... 15
Fresh Pappardelle, Ricotta Salata, Basil
<b>THAI VEGETABLE SALAD</b> ..... 17
Green Papaya, Lemongrass, Sticky Sesame Chicken
<b>WOK FRY CORN</b> ..... 21
Ribeye, Charred Corn, Lime Leaf, Ginger, Miso Butter
<b>SCALLOPS</b> ..... 27
Golden Raisin Relish, Apricot Moraba, Citrus Beurre Blanc
<b>SMASHED POTATOES</b> ..... 17
Smashed Gold Potatoes, Porcini Mushroom and Smoked Gouda Cheese Sauce, Sun Dried Tomato Cream, Bacon & Garlic Wilted Greens

## INDULGE

<b>PIG HEAD TACOS</b> ..... 100
Confit Berkshire Head, Traditional Accoutrements
<b>WHOLE CHICKEN</b> ..... 50
Chef's Seasonal Preparation
<b>TOMAHAWK RIBEYE</b> ..... 75
Chef's Seasonal Preparation

**F\*@KIT** ..... \$250

One of Every Menu Item - *Does not include indulge items, specials or features*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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