

[ALL DAY MENU]

{DUPONT}



SHAREABLES:

CHICKEN LIVER MOUSSE \$16

yorkshire pudding / piccalilli vegetables

WHITE TRUFFLE MAC & CHEESE \$16

house cheese blend / shell pasta / truffle oil (V)

{ADD BACON \$3.5 | ROASTED -or- FRIED CHICKEN \$7}

CRISPY FRIES \$6

russet potato / sea salt (V)

{ADD PRESERVED TRUFFLE AND PARM 10\$}

CHICKPEA & GREEN CHILI HUMMUS \$13

crudites / coriander / green chili puree / naan (V)

BUTTER CHICKEN WINGS HALF DZ. \$12 / DZ. \$19

jumbo wings / spicy tomato sauce / celery / carrots / ranch (CN)

MUSSELS WITH RAMP PISTOU \$21

P.E.I. mussels / ramp puree / white wine / butter / serrano chile / fries

CARAMELIZED ONION DIP \$8

yogurt / roasted onions / pickled ramps / TAYTO crisps (V) (GF)

CHIP BUTTY 2 for \$5

french fries / butter / ketchup / on slider buns (V)

(V) VEGETARIAN
(GF) GLUTENFREE
(CN) CONTAINS NUTS

Kindly be aware that while we strive to accommodate dietary needs, our kitchen is not completely allergen-free.

For parties of six or more, a 20% gratuity will be included in your bill. This gratuity, which fully supports our dedicated tipped employees, can be adjusted upon request.

All take-out orders will include a \$0.75 packaging fee

* We prepare burgers medium rare or well done. Burgers are prepared medium rare unless specified.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Dishes may contain seeds, pits or bones. We respectfully decline substitutions.

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SARNIES:

PROPER BURGER®* \$17

two creekstone farm angus patties / gouda / house pickles / charred red onion
sweet chili sauce / rocket / aioli / brioche
(MAKE IT VEGETARIAN WITH AN IMPOSSIBLE™ PATTY)

CORONATION CHICKEN SALAD SARNIE \$15

curry chicken salad / toasted almonds / golden raisins / shreduce
curry / greek yogurt / mayo / toasted sourdough

POSH B.L.T.A. \$17

applewood smoked bacon / tomato / avocado / cucumber
garlic aioli / rocket ciabatta

MUM'S TUNA MELT \$16

albacore tuna / red onion / celery / gouda / sourdough

PORTOBELLO ROAD MELT \$17

marinated portobello / crispy fontina / creamy kale / rye (V)

SPICY AUBERGINE \$17

panko coated aubergine & squash / smoked gouda / charred red onions / pickled
jalapeños / fennel walnut pesto / green chili puree / coriander / ciabatta (V)
(CN)

CORNED BRISKET SARNIE \$16

9-day brined beef brisket / house kraut
horseradish / pickle / swiss / crusty bread

ADD: BACON \$3.5 / GF BREAD \$1.5 / RUNNY EGG \$2.5 /
AVOCADO 4\$ / SIDE SALAD \$4 / FRIES \$6

VEGGIES:

ENDIVE AND RED LEAF CAESAR \$15

furikake Caesar / garlic bread crumb

TOMATO AND SESAME SALAD \$15

marinated tomato / toasted sesame / crispy onion / mint / arugula / sesame vinaigrette

CORN 'ELOTE' LOCOS \$13

roasted summer corn / crema / sriracha / cotija cheese (V) (GF)

ADD: ROASTED / FRIED CHICKEN \$7 | BACON \$3.5

ALL IN:

SEAFOOD FOR YOU (SHARING OPTIONAL) \$28

COMING SOON

citrus cured fish / chilled mussels / oysters
poached shrimp / spicy tomato sauce

PAN ROASTED SKATE VINDALOO \$22

spicy tomato and onions / steamed rice / raita

FISH AND CHIPS \$20

beer battered cod / crispy fries / tartar sauce
roasted lemon / mushy peas

BANGER AND MASH \$20

mashed potato / onion and pea gravy / banger sausage / brown butter

SWEETS:

STICKY TOFFEE BREAD PUDDING \$12

rum caramel / whipped cream (V)