

DINNER@NUTWOOD



STARTERS & SHARES

EGG YOLK RAVIOLO 18

Whipped Burrata/ Parmesan/ Brown Butter/ Sage

GREEN EGGS AND HAM 14

Pesto Filling/ Housemade Pastrami/ Mixed Greens

CHICKEN LIVER PATE TOAST 14

Toasted Born and Bread Sourdough/ Homemade Fig Jam/ Arugula

CHEESE STUFFED TURKISH DATES 13

Crumbled Bacon/ Nut Puree/ Bread Crumbs/ Brown Butter/ Middle Eastern Spices

RICOTTA TOAST 9

Toasted Born and Bread Sourdough/ Freshly Made Ricotta/ Local Honey/ Sage/
Brown Butter/ Maldon Sea Salt

SALADS

KALE CAESAR 14

Caesar Dressing/ Anchovy Bread Crumbs/ Parmesan

WATERMELON AND TOMATO SALAD 13

Baby Gem Lettuce/ White Balsamic/ Chili Vinaigrette/ Mint Oil/ Toasted Sesame
Seeds

PICKLED BEET SALAD 13

Grapefruit/ Watercress/ Beet Vinaigrette/ Labneh

SHAVED BRUSSEL SPROUT SALAD 13

Dried Fruit/ Goat Cheese/ Candied Nuts/ Mustard Vinaigrette

ENTREES

7 OZ CAB SKIRT STEAK 40

Potato Rosti/ Caramelized Onions/ Au Poivre

GRILLED NEW YORK STRIP MP

Potato/ Chimichurri/ Roasted Mushrooms/ Petit Salad

ROASTED KUROBUTA PORCHETTA 37

Marinated Gigante Beans/ Preserved Lemon Salsa Verde

MARKET FISH MP

Crispy Shrimp Rice Cake/ Red Curry Broth/ Cilantro/ Lime/ Radishes

ROASTED PIRI PIRI CHICKEN 30

Coconut Jasmine Rice/ Black Eyed Peas/ Garlic Confit Jus

POTATO GNOCCHI 28

San Marzano Tomato Sauce/ Parmesan/ Whipped Burrata/ Basil Oil

Consuming raw or undercooked items may increase the risk of foodborne illness