

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 Quince Jam/ Arugula	
BLUE CHEESE STUFFED TURKISH DATES . . .	13
Crumbled Bacon/Walnut 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	
KUMATO TOMATO AND BURRATA SALAD . . .	13
Marinated Tomatoes/ Whipped Burrata/ Arugula/ Balsamic Vinaigrette	
PICKLED BEET SALAD	13
Orange/ Watercress/ Beet Vinaigrette/ Labneh	
SHAVED BRUSSEL SPROUT SALAD	13
Farro/ Pickled Raisins/ Goat Cheese/ Candied Nuts/ Mustard Vinaigrette	

ENTREES

7 OZ PRIME SKIRT STEAK	42
Potato Rosti/ Caramelized Onions/ Au Poivre	
GRILLED NEW YORK STRIP	MP
Potato Puree/ Chimichurri/ Roasted Mushrooms/ Petit Salad	
ROASTED KUROBUTA PORCHETTA	37
Braised Brown Butter 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