## **STARTERS**

## **MAINS**

STEAK TARTARE Carta di Musica, Egg Yolk, Crema & Chili	\$18	MTP BURGER* Grass-Fed Beef, MTP Sauce, Cheese & Fries	\$18 <b>5</b>
MISO ROASTED EGGPLANT Sambal, Chili Crisp & Scallion	\$15	BIB LETTUCE MARKET SALAD  Balsamic, Radish & Herbs (Add Chicken +5	\$13 <b>\$7)</b> *
FIG & RICOTTA TOAST Rosemary Honey & Marcona Almonds	\$13	PORK SUGO TAGLIATELLE* House-Made Pasta, Soffritto & Pecorino	\$24
BABY ARTICHOKES Caper Salsa Verde, Grits & Crispy Potato	\$20	RICOTTA GNUDI Trumpet Mushroom, Fava Bean & Gremole	\$26 <b>ata</b>
ENDIVE SALAD Gorgonzola Dressing, Strawberry & Waln	\$15 <b>ut</b>	CHICKPEA FARINATA Spinach Hummus, Asparagus & Shallot	\$25
CRUDITE & ASSORTED PICKLES Sourdough Toast & Shallot Butter	\$10	ROASTED HALF CHICKEN*  Corn, Black Trumpet Mushroom & Dijon	\$40
SIDES		WHOLE DRY-AGED PEKIN DUCK* Assorted Pickles, Currant Sauce & Milk Bu	\$11C ins
HOUSE-MADE MILK BUNS	\$5		
SEASONED HAND CUT FRIES	\$7		
ASSORTED PICKLES	\$7		

CHERRY CORDIAL ICE CREAM SUNDAE \$10

Chocolate Sauce

**DESSERT** 

**ASSORTED COOKIE PLATE** 

\$8

Chocolate Chip & Oatmeal Ginger

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

If you have a food allergy, please speak to the owner, manager, chef or your server.

