



Edgar Cuspinera Executive Chef

## Snacks

- Mash Ups:** panko fried mashed potatoes, chef's selection of flavors & sauce 12
- Charred Edamame:** chile oil, pop rocks, salt trio (*vegan, gf*) 10
- Tiger Apricot:** bacon wrapped apricot, chipotle honey mascarpone, cilantro emulsion, arugula (*gf*) 14
- Let the Beets Drop:** fried beet falafel, mint-cilantro emulsion, tomato harissa, French couscous, mint (*vegan*) 10
- Rillettes & Focaccia:** chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecans, toasted focaccia 17
- How We Roll\*:** marinated rare sirloin, grilled scallion, kimchi rice, red miso aioli, toasted panko, galbi sauce 19

## Vegetables

- Kale Caesar:** kale, parmesan cheese, croutons 13
- Triple G Lettuce:** Little Gem lettuce, pistachio green goddess, breakfast radish, goat cheese croutons, pickled red onions, herbs 14
- Roasted Cabbage:** curried mustard vinaigrette, garlic lemon aioli, toasted hazelnuts, fresh Fresno peppers & herbs (*vegan, gf*) 18
- Fungus Among Us:** local mushroom risotto, white miso, crispy shallot, mushroom conserva, parsley (*vegan, gf*) 32
- Fried Brussels Sprouts:** nuoc cham, pickled onions, cremini mushrooms, golden raisins, toasted almonds (*vegan, gf*) 13
- Pad Thai:** butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, spicy peanuts, mushroom, green onion (*vegan, gf*) 18

## Meat & Seafood

- Hot Cheeks:** braised pork cheeks, mala gravy, crispy rice cake, Szechuan peppercorn sauce, green onion, cilantro (*gf*) 19
- Old Dirty Galbi:** galbi braised short rib, Wagyu black garlic dirty rice, pickled mushrooms, galbi reduction (*gf*) 32
- Shatta Cluck Up:** curry brined crispy skin chicken thighs, brown butter delicata squash mash, breakfast radish, Shatta (*gf*) 23
- 44 Farms Teres Major\*:** chile rubbed certified Black Angus Teres Major, parsnip puree, confit cippolini onions, grilled broccolini, red wine reduction (*gf*) 36
- Gulf Boys & Country Gals\*:** marinated Gulf shrimp, yellow grits, cheddar, fried Benton's Country ham, balsamic onion jam (*gf*) 25
- Miso Salmon\*:** crispy skin Ora King salmon, creamy miso, tare braised shiitake, candied Fresno peppers, bean sprouts 39

### The Chef's Cut\*

(Limited Availability)  
Market Price

Each week, Chef Edgar selects the best cuts available from local ranchers and farms.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. @swiftsattic #eatswiftly