

# ok omens

## STARTERS

**CASTELVETRANO OLIVES**

**BREAD AND FANCY FRENCH BUTTER**

**WARM BEIGNETS**

white cheddar, honey granules

**OYSTERS\***

with preserved truffle jus & tarragon

**MARINATED AHI WRAPPED IN SHISO LEAVES\***

raw yellowfin tuna, ginger, sweet onion, pepperflakes & olive oil

**CHICKEN LIVER MOUSSE**

warm apple bread, black malt

**FRENCH CHEESES**

cow, goat, sheep, jam, bread

**FRIED CHICKEN BITES**

thai basil, radish, green szechuan peppercorn, hot sour cream

**FRENCH FRIES**

harissa ranch

## VEGETABLES

**FAVA BEAN & SNAP PEA TOAST**

grilled onion, kombu, goat cheese, tarragon oil

**TORITO SALAD**

romaine, creamy cilantro dressing, corn nuts, cotija

**BLISTERED ASPARAGUS**

sorrel, sansho hollandaise

**CREAMY SPRING POTATO SALAD**

red wax potatoes, miner's lettuce, watercress, preserved ramps, dijon, soft egg

**BRASSICAS IN SEAWEED BUTTER**

kohlrabi, cabbage, celery root puree, wakame, lime

## ENTREES

**FRIED CHICKEN TORITO SALAD**

torito salad with our sliced fried chicken, crystal hot sauce

**ASPARAGUS, BASIL & THAI CHILI PASTA**

roasted garlic, citrus, parmesan. add crab \$10

**HALIBUT & BRAISED LEEKS\***

leeks braised in toasted coriander, garden sorrel, shio koji butter

**MAIALE AL LATTE**

braised pork coppa, creamy sugo, grilled & raw chicories, shishito peppers

**CRISPY DUCK LEG CURED IN 6 SPICE\***

red wine braised flageolet beans, lardons, sauce verte

**AMERICAN WAGYU CULOTTE STEAK\***

kale, black olive brown butter sauce

**THE BURGER\* WITH FRIES**

grilled and raw onions, iceberg lettuce, pickles, cheddar & american cheese, smoked beef fat remoulade. **sub beyond burger +2**

No need to tip! We add a 22% service charge to all tickets.  
20% goes directly to staff. 2% is a wellness charge that is used  
to offer fully paid healthcare to our staff :) Thank you for your support!

\*eating undercooked or raw meat, unpasturized eggs or seafood can cause illness