

Agrius

r e s t a u r a n t

4 course tasting menu 55

wine pairing 40

fermented turnip greens

garlic, paprika 5

deep fried cauliflower

herring bagna cauda, pineapple sage 6

veal tongue

rye, mustard, sauerkraut 6

six oysters

geranium vinegar mignonette

19

umi nami turnips

turnip top sauce,
cured pork heart 11

sprouting brassicas

chickpea tempeh, almonds,
feta, sauce vierge 14

charred cucumber

tzatziki, sumac, mint,
pancetta, garlic breadcrumbs 13

asparagus

leeks, fermented leek vinaigrette,
prosciutto, cured egg yolk 14

wild ling cod

sidestripe prawns, shiitakes,
kimchi, komatsuna 19

salmon and beets

smoked beet vinaigrette,
dill, rye, sour cream 19

agrius kitchen menu 75

beverage pairing 50

mahoka farm radishes

herb butter 5

puffed pork skin

pepperoni spices 5

all the snacks

20

house-made charcuterie

daily selection
with pickles 12/21

fiddleheads

fried egg, xo sauce,
sea asparagus 15

octopus

fennel, guanciale, orange,
coriander 17

pig head spaghetti

green garlic, parsley, lemon,
porchetta di testa 15

veal sweetbreads

creamed spinach, red wine,
marinated mushrooms 16

lamb shoulder

chickpea, green garlic,
pickled peppers 18

hanger steak

nettle, shallot, asparagus,
peppercress, charred onion sauce 20

agrius is an organic restaurant

our bread is baked in a wood fired oven from our own stone milled red fife wheat
we choose local farms and use only sustainable fisheries
we work closely with our friends at farm + field butchers

groups of 7 or more are subject to an 18% large party gratuity

all ingredients are not listed, please inform your server of any allergies