



dinner menu

so here's how we like to do things / we hand-pick fresh ingredients + bring you worldly flavours in the form of shareplates, cocktails, and our exclusive wine. travel with us, bite by bite, sip by sip.

smalls

smoked carrot tartare / veganaise / crostini / capers VEGAN	10
patatas bravas / spiced tomato sauce / parmesan / dijonnaise / speck	9
sweet onion bhaji / onions / carrots / tamarind chutney / cilantro	9
jamaican patties / squash / eggplant / mushroom / apricot ketchup VEGAN	12
parsnip fries / indian butter curry / paneer	11
eggplant escabeche / romesco / toum VEGAN / GF option	12
chicken lollipops / sriracha honey / garlic ginger ranch	13
seasonal veggies / ask your server for details	10

mediums

mouclade / mussels / carrots / potato / cream / bacon / flatbread GF option	16
harvest vegetable salad / butternut squash / potatoes / apples / horseradish / bocconcini GF / V	15
garlic bread burrata / black garlic / kale / chillies / caramelized onions V / GF option	15
baby octopus salad / nduja chili oil / salsa verde / fingerling potatoes / cubanelles GF / DF	15
turkey paprikash / smoked paprika / nockerl / pickles	16
swedish meatballs / pork and beef / dill gravy / preserved fruit	15
lamb bolognese / duck egg fettuccine / pecorino / black garlic	20
wild rice gratin / truffle / gruyère / sunchoke V	17

family-style (recommended to share between 2 or more)

charcuterie / artisanal meats and cheeses GF option	24
just the meat / just the cheese	16 / 14
mezze platter / rotating / ask your server for details V / GF option	22
seafood smorgasbord / rotating / ask your server for details	36
duck breast / demi / root vegetables / celeriac puree / cherry GF	25
steak + marrow / bordelaise / anchovy / parsley / pomme dauphine	40

can't decide? let our chef create a unique shareplates experience for you pp / 45 with dessert / 50

V / VEGETARIAN GF / GLUTEN-FRIENDLY DF / DAIRY-FREE

nota bene /

our sourdough bread brought to you by Nutmeg Bakeshop on main street / we are pleased to offer you free wifi (password: Cocktails) / a gratuity of 18% will be applied to tables of 7 or more / we do not split bills, but we will accept up to four methods of payment / as each of our dishes are made from scratch, we ask that you do not modify or substitute ingredients, which will preserve the integrity of each dish + keep wait times to a minimum / please alert your server of any food allergies.

general manager adrienne prescott / **head chef** matt creighton / **bar manager** tyler weir

from the raw bar

rotates weekly / market-priced / please ask server for details.
baked oysters / by the half dozen
oysters / by the half dozen or dozen
ceviche / rotating

sides

sourdough bread / browned butter / sea salt / olive oil & balsamic	5
marinated olives	6
nockerl	6
pomme dauphine	6

beverages

water / flat / sparkling	8
soda fountain / cola / diet cola / lemon lime / ginger ale	3
bottled soda / root beer / ginger beer	3.5
juice / OJ / cranberry / clamato	3
coffee	3
tea / orange pekoe / chamomile green / earl grey / mint	3
americano	3.5
cappuccino	4
espresso	3.5
double espresso	5
latte	4
macchiato	3.5

weekly happenings

please ask your server for details

après work / weekdays 4 pm to 6 pm: specials on select wine, beer, & share plates

tuesday / buck-a-shuck with purchase of select beverages (while shucks last)

wednesday / vinyl vinyl: 1/2 price on select bottles of wine and \$6 glasses

thursday / chef's tasting menu for only \$45, includes dessert & beverage

catering / www.hoppingodeats.com