

# WHIPPET LAB

and

## Social Justice Club

### Dinner

(all plates are medium sized, recommended 2-3 per person)

<b>DEILED EGGS</b> Mix of Japanese & North American style	70
<b>PICKLE PLATE</b> Chef mix including carrot, cucumber, egg, red cabbage, jalepeno, onion	65
<b>GRILLED SANDWICH</b> Aged cheddar, sauerkraut & pickled cucumber	85
<b>SEARED TUNA AND BABY CRESS SALAD</b> Charred haricots verts, artichokes & chopped pistachio in a tarragon dressing	130
<b>PUPUSAS</b> Black beans, cheese, tomatillo salsa, pickled cabbage & carrots	120
<b>DUMPLINGS</b> Bok choy & shitake –or– shrimp	95
<b>KIMCHEE PANCAKES</b> Herbed yoghurt & trout roe	110
<b>HUMMUS</b> Butternut squash, brussels sprouts, endive, black kale & za'atar	115
<b>HANDCRAFTED POTATO GNOCCHI</b> Butternut squash, sage butter & parmesan crisp	125
<b>HADDOCK</b> Black garlic, black kale, roasted yellow beets & celeriac	130
<b>CHICKPEA CHANA MASALA</b> Slow roasted carrots & fennel, pomegranate molasses	120
<b>MACARONI AND CHEESE</b> Aged cheddar, smoked scamorza & parmegiano reggiano	95
<b>WHIPPET BOWL</b> Quinoa, berlotti beans, roasted root vegetables, greens. CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper ADD: egg –or– tofu	125  +20
<b>CHEESE PLATE</b> Gruyere, Roquefort, Chèvre, Brie de Meaux	95/125

### Dessert

<b>MEYER LEMON MOUSSE</b> Crispy almond merengue & caramel blueberries	80
<b>SALTED BUTTER CARAMEL</b> Brioche gateau, marscapone	75
<b>CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH</b> Vegan	60
<b>CHOCOLATE GANACHE</b> Thyme, Crème Anglaise	70
<b>OLIVES - HOUSE-SMOKED GREEN OR KALAMATA</b>	40
<b>NUTCRAFT</b> Housemade caremelized spiced almonds FLAVORS: Classic (cumin/Chili), Japanese, Curry/coconut, Smoked	65

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, shellfish, and milk.  
For more information, or for any other dietary concerns, please speak with your server.