

WHIPPET LAB

and
Social Justice Club

Dinner

Plates are medium-sized (we recommend 2-3/person)

PICKLE PLATE Baby carrot, cucumber, shitake, egg, radish, kimchee, jalepenos, red onion	65
SUMMER SALAD Radishes, beet, cucumber, kohlrabi, mache, feta, pistachio	110
VIETNAMESE RICE NOODLE SALAD carrots, cucumber, mint, basil, hoisin tofu, peanuts	100
BURRATA Persimmon, pomegranate, hazelnuts	125
HARICOTS VERTS Soft egg, yellow tomato, crutons, walnut aioli	110
DUMPLINGS Bok choy & shitake OR shrimp	95
COD Yellow and green zucchini, garlic, lemon, kalamata olive crumble	130
SALMON TACOS Avocado citrus salsa, goat cheese	130
PIZZETTA Roasted fennel, roasted garlic, and cream on Tevekværn stoneground wheat crust	125
GRILLED SANDWICH Aged cheddar, sauerkraut & pickled cucumber	85
MACARONI AND CHEESE Aged cheddar, smoked scamorza & parmegiano reggiano	95
WHIPPET BOWL Millet, cannellini beans, root vegetables, seaweed.	125
• CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper	
• ADD: Egg -or- Tofu	+20
CHEESE PLATE Androuet selection: Hercules (sheep & goat), St. Maure, Camembert	95/125

Dessert

STRAWBERRY SHORTCAKE with lavender honey	80
SALTED BUTTER CARAMEL Brioche gateau, marscapone	75
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH Vegan	60
CHOCOLATE BUDINO	70
OLIVES House-Smoked green -or- kalamata	40
NUTCRAFT Housemade caremelized spiced almonds	65
• FLAVORS: Classic (Cumin/Chili), Japanese, Curry/coconut, Smoked	

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