

WHIPPET LAB

Dinner

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

PICKLE PLATE Baby carrot, egg, shitake mushrooms, carrot, jalapeno	75
KIMCHEE PANCAKE Crème fraiche, house kimchee	110
ROASTED SWEET POTATOES Goat cheese, pickled onion, chili-lime tahini, smoked almonds	100
GRAVLOX Cumin and lime cured salmon on potato rosti with poached egg	130
TARAMA Smoked cod roe whipped with olive oil and lemon, served with walnut toasts and red radish	80
GNUDI Ricotta and pine nut dumplings with lemon garlic butter and arugula	115
DUMPLINGS Bok choy & shitake -OR- shrimp	105
FENNEL PIZZETTA Mixed mushrooms and roasted garlic, parsley oil	110
GRILLED SANDWICH Aged cheddar, sauerkraut & pickled cucumber	90
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 Comté “black” 2 year old hard cheese from France served with jam and seasonal fruit.	115

Dessert

CREME BRÛLÉE	75
SALTED BUTTER CARAMEL Brioche gateau, marscapone	75
VEGAN CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH	65
VEGAN CHOCOLATE BROWNIE	75

Snacks

HOUSE SMOKED SARDINIAN GREEN OLIVES	45
KALAMATA OLIVES	
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.*