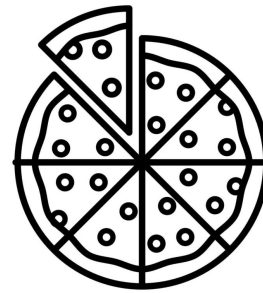


WHIPPET LAB

Dinner

:: WHIPPET LAB CLASSICS ::

PICKLE PLATE	80
Baby carrot, egg, shitake mushrooms, carrot, jalapeno	
KIMCHEE PANCAKE	110
Vegan crema fraiche, housemade kimchee	
GRILLED SANDWICH	95
Aged cheddar, sauerkraut, pickled cucumber	
MACARONI & CHEESE	100
Aged cheddar, smoked scamorza, parmegiano reggiano	
WHIPPET BOWL	135
Millet, cannellini beans, root vegetables, seaweed, pickled beets	
• CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper	
• ADD: Egg -or- Tofu	+30



PERSONAL PIZZA!

MARGARITA	165
with fior di latte, parmesan, tomato sauce, basil	
POTATO TRUFFLE	170
with zucchini and roasted garlic	
DAILY SPECIAL	175
Ask your server!	

Dessert

CREME BRÛLÉE	85
SALTED BUTTER CARAMEL Brioche gateau, marscapone	85
VEGAN CHOCOLATE BROWNIE	75

Snacks

Olives House-smoked Sardinian green -OR- Kalamata	50
NUTCRAFT Housemade caramelized spiced almonds	70
• 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.