

F I R S T

SPRING GARDEN / 16 / GF, VEG / SELECTION OF SEASONAL PRODUCE, HERBS & FLOWERS,  
MISO CRÈME FRAÎCHE, SUNFLOWER SEED 'SOIL'

GRILLED SQUID / 18 / DF / CUCUMBER, SQUID INK AIOLI, RHUBARB NUOC CHAM, BASIL

CABBAGE SALAD / 14 / GF, DF, V / CHOPPED LOCAL CABBAGE, COCONUT LIME VINAIGRETTE,  
CRISPY GARLIC, RADISH

FRIED ARTICHOKE HEARTS / 14 / DF / TONNATO, BRIOCHE GREMOLATA, CHIVE

CURRY FRIED OYSTERS \*\* / 15 / DF / EAST COAST OYSTERS, CHERMOULA AIOLI, PRESERVED LEMON

E N T R E E

ORA KING SALMON\*\* / 30 / GF / NETTLE, SPRING PEA & TURNIP, CRISPY BLACK LENTILS,  
NASTURTIUM BUTTER

CRAB CAKE / MP / DFO / CHARRED SNAP PEA & ASPARAGUS, RADISH, FENNEL & DILL YOGURT

BBQ KING TRUMPET MUSHROOMS / 24 / GF, DF, V / RAMP CHICKPEA PANISSE, RHUBARB BBQ SAUCE,  
KOHLRABI SLAW

HARISSA CHICKEN SANDWICH / 18 / DF / GRILLED CHICKEN BREAST, HARISSA MARINADE, CHERMOULA AIOLI,  
BABY GREENS, MARINATED TOMATOES, CIABATTA

FLAT IRON STEAK\*\* / 29 / GF, DF / FIVE-YEAR AGED GRASS-FED HEREFORD BEEF, CHARRED BROCCOLI,  
ROOT VEGETABLE SALAD, BROCCOLI CHIMICHURRI

LAMB LOIN \*\* / 34 / GFO / ROASTED CARROT, CARROT PURÉE, MINT PISTOU, PICKLED GOLDEN RAISIN

EXECUTIVE CHEF: WILL BURGESS - LEAD SOUS CHEF: CHAINY KUYENKENDALL - SOUS CHEF: KYLE HAUGEN

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED - CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR RISK OF FOOD BORNE ILLNESSES

(\*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO) VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE OR GLUTEN-FREE OPTION - (DF/DFO) DAIRY FREE OR DAIRY FREE OPTION

FDA HOESTEAD CABANISS DINING ROOM & TERRACE

S U P P L E M E N T

HOUSE CUT FRIES / 9 / GF, DF, VO  
ORGANIC KETCHUP, GARLIC MAYO

SEASONAL VEGETABLE / 10 / GF, DF, V  
GARLIC, OLIVE OIL

FARMER'S SALAD / 12 / GF, DF, V  
LOCAL GREENS, VINAIGRETTE, SUNFLOWER SEED

D E S S E R T

STRAWBERRIES & CREAM / 12 / \*, GF, VEG  
STRAWBERRY, BURRATA, BROWN BUTTER CRUMBLE,  
LEMON MARIGOLD GRANITA

CHOCOLATE CREAMEAUX CAKE / 13 / V  
CHOCOLATE & LAPSANG SOUCHONG CREAMEAUX,  
BEET CAKE, MATCHA RICE CRISP

SWEET PEA & MINT ICE CREAM / 12 / \*, VEG  
STRAWBERRY LOTUS COOKIE, PASSIONFRUIT COULIS

CHEESE PLATE / 18 / VEG  
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

SIGN UP  
FOR EMAILS



amuse

RESTAURANT

LUNCH - SPRING