

NIGHTINGALE GROUP MENU

Served family style, number of dishes will be determined based on the group size

TO START	Spring greens, dates, almonds, orange vinaigrette
CHOICE OF THREE	Beet, orange, dill, whipped feta, everything crumble Kale, aged gouda, pumpkin seeds, radish, balsamic Caesar, white anchovies, garlic bread crumbs, parmigiano reggiano Arugula, parmigiano reggiano, pickled red onions, lemon dressing Heirloom tomato, burrata, cucumbers, focaccia Halibut ceviche, avocado, red onion, lime, plantain Seared albacore tuna, grapefruit, serrano, shiso Buttermilk fried chicken, spiced maple syrup, sumac, pickles Cauliflower hummus, chermoula, pickled celery, fife sourdough Braised meatballs, san marzano, parmesan, pine nut, basil
ADD ON	Oven fired focaccia - 6
PIZZA.PASTA	Spicy spianata salumi, piquillo pepper, san marzano tomato
CHOICE OF THREE	Chorizo, pepperoncini, honey, mozzarella Pepperoni, red onion, mozzarella, tomato Guanciale, pineapple, habanero, chives Squash, aged balsamic, roasted onions, pistachios Roasted mushroom, fontina, confit garlic, arugula pesto Margherita, san marzano tomato, mozzarella, basil Nduja, jimmy nardello pepper, buffalo mozzarella, tomato Spaghetti, manila clam, jalapeño, scallion, white wine Squid ink radiatori, spot prawns, artichoke, calabrian chili Rigatoni all'arribbiata, whipped ricotta, basil
LARGE PLATES	Grilled top sirloin, wild mushrooms, black truffle, bordelaise
CHOICE OF ONE	Roasted half chicken, du puy lentils, soffritto King salmon, braised leeks, smoked fish roe, miso beurre blanc Roasted pork belly, concord grapes, walnuts, parsley
VEGETABLES	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche
CHOICE OF THREE	Roasted brussel sprouts, green onion, thai chili vinaigrette Grilled broccolini, cilantro, cayenne, tahini Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Delicata squash, green apple, macedonian feta, pepitas Carrots, chimichurri, hazelnut dukkah, coconut labneh Pan roasted shishito peppers, furikake, ranch
DESSERT	Salted caramel pot de crème, vanilla breton, butterscotch
CHOICE OF FOUR	Aperol cream puff, white chocolate, prosecco, meringue Mango panna cotta, hazelnuts, apricot, almond ganache White chocolate elderflower mousse, strawberries, vanilla, tonka bean Coffee cookie bar, condensed milk, marsala, maple Carrot cake, cream cheese, meringue, maple

**We politely decline all requests to modify menu items.*

***Consumer advisory warning for raw foods: In compliance with the Department of Public Health we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. x*

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