

RAW

Seared albacore tuna, yuzu kosho, grapefruit, lime vinaigrette 25
Kanpachi crudo, fried caper, fennel, olive, espelette, tomato vinaigrette 23
Beef tartare, rosemary olive oil cracker, smoked egg yolk 27
Mixed green salad, mandarin orange, date, crispy chickpea, maple dijon dressing 19
Endive, radicchio, blue cheese dressing, stilton, bacon lardon 19
Kale caesar salad, spiced breadcrumb, parmesan 19
Golden delicious apple, dijon mustard vinaigrette, candied hazelnut, san pio cheese 22
Beet salad, orange, dill, whipped feta, everything crumble 18

VEGETABLES

Baked japanese sweet potato, pickled shallot, mushroom xo, chive crème fraîche 18
Roasted brussels sprouts, green onion, thai chili vinaigrette 18
Delicata squash, spiced honey, goat cheese, dukkah 18
Grilled broccolini, spicy yuzu kosho aioli, crispy shallots 18
Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette 18
Kennebec fries, ketchup powder, malt vinegar aioli 14
Thumbelina carrots, lime yogurt, pumpkin seeds, cilantro 18

PIZZA

 Spicy spianata salumi, piquillo pepper, san marzano tomato 28
Chorizo, pepperoncini, honey, mozzarella 28
San danielle prosciutto, cherry tomato, arugula, mozzarella 29
Pepperoni, red onion, mozzarella, tomato 27
Roasted chanterelle mushroom, spinach, mozzarella, fontina, lemon zest 33
Guanciale, pineapple, habanero, chive 26
Roasted delicata, overnight onion, pepperoncini, dill 25
Margherita, san marzano tomato, mozzarella, basil 25
Roasted mushroom, fontina, confit garlic, arugula pesto 28

SMALL

House marinated olives, chili, oregano 8
Nightingale focaccia, za'atar, chili citrus olive, sundried tomato, parmesan 11
Braised meatballs, san marzano, parmesan, pine nut, basil 23
PEI mussels, pork nduja, fennel, thai basil, sourdough 32
Seared baja scallops, charred corn miso butter, shishito 36
Buttermilk fried chicken, spiced maple syrup, sumac, pickle 24
Housemade bratwurst sausage, sauerkraut, apple mustard 26
Seared argentinian prawns, chorizo, butter potato, herbs 29
Cauliflower hummus, chermoula, pickled celery, fife sourdough 17
Prosciutto and blue cheese agnolotti, brown butter, fried sage, aged balsamic 29

LARGE

 Spaghetti, manila clam, jalapeño, scallion, white wine 24/33
Rigatoni all'arrabbiata, whipped ricotta, basil 23/32
100 layer lasagna, beef and pork ragu, porcini, pecorino, pomodoro, basil 39
½ lb nova scotia lobster, spaghetti, chive 65
Charred beef ribs, pickled daikon, sesame, orange 41
Grilled rainbow trout, chimichurri, salsa macha 46
Seared king salmon, bois boudran sauce, chive 44
Braised beef short rib, confit shallot, chimichurri, spiced breadcrumb 55
Roasted pork belly, aji amarillo puree, pickled turnip, chicharrone 38
Grilled wagyu bavette steak, leek jus, chive 60
Brick pressed chicken, lime corn puree, beef tallow chili oil, cilantro 40
24 oz macleod's leap prime striploin, hasselback potato, shishito, café de paris butter 150
39 oz dry aged porterhouse, chimichurri, charred lemon 279

 *Original recipes from Hawksworth Cookbook. Ask your server for details.*

** 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.*

NIGHTINGALE