

# The Parlor Bar

## Starters

- Mezze Trio** .....12  
*Seasonal vegetable crudités, chickpea hummus, cucumber crema, harissa eggplant dip (gf)*
- Fruit Chutney** ..... 10  
*Seasonal fruit, jalapeño, toasted sunflower seeds, blood orange marinade, served with yucca chips (gf, v)*
- Wild Boar Dumplings**..... 10  
*Fried dumplings with boar, herbs & shallots, served with aji pepper, turmeric, coulis & scallions*
- Vegan Cheese Fries**..... 10  
*Nutritional yeast, fresh herbs, served with tomato jam (gf, v)*

## Snacks

- Pâté Tartine**..... 8  
*Sourdough, muenster & ricotta cheeses, peppered pâté, herbs, served with housemade tomato jam*
- Crispy Brussels Sprouts**..... 6  
*Brussels sprouts, pumpkin seed oil, nutritional yeast, chili flakes (gf, v)*

## Mains

- Goodall's Burger** .....15  
*Two 4oz patties, muenster cheese, pickled red onion, bibb lettuce, dijonnaise, Dõ Bakery sesame bun*  
*+4 substitute one Impossible plant-based patty*  
*+4 add avocado*  
*+2 add fried egg*
- Fried Chicken Sandwich** .....15  
*Crispy fried chicken breast, harissa mayonbaise, bread & butter pickles, bibb lettuce, Dõ Bakery sesame bun*  
*+4 add avocado*
- Grouper Tacos** .....18  
*Seared grouper with cabbage slaw, pico con mango, cotija, chili consommé, corn tortillas (gf)*
- 8oz Aged Filet Mignon**..... 24  
*Hi-Fi Mycology mushrooms, Japanese eggplant, crispy brussels, red chimichurri, fleur de sel (gf)*