



# BLACK IRON BYSTRO

## FARMHOUSE FRITES

FRESH CUT / TRUFFLE AIOLI / \$7

## JERK SHRIMP NACHOS

SMOKED SHRIMP / BLACK BEAN CON QUESO / LIME SOUR CREAM / PICKLED RED ONION / JALAPEÑO / \$12

## CHEESE BOARD

CHEF'S WEEKLY SELECTION / TOAST POINTS / PICKLED ACCOUTREMENTS / MARKET VALUE

## BEET TARTARE

LIGHTLY ROASTED BEETS / RICOTTA / BEE POLLEN / CURED EGG YOLK / BALSAMIC REDUCTION / \$12

## GARLICKY ESCARGOT

GARLIC CONFIT / PARMESEAN CREAM / FIRE-ROASTED RED PEPPER / CARAMELIZED ONION / \$12

## FIELD GREENS

SELECT GREENS / HONEY-BASLAMIC VINAIGRETTE / \$7

## AHI POKE

YELLOWFIN TUNA / BLACK STICKY RICE / SOUS VIDE EGG / VEG / \$24

## PIG BURGER

GROUND PORK-BACON GRIND / CHEDDAR / POBLANO KETCHUP / BRIOCHE ROLL / \$14

## ZA'ATAR CHICKEN

MARINATED-GRILLED TENDERS / HUMMUS / GREENS / PITA / \$16

## RANCHER STEAK

CHEF SUGGESTS MED & UNDER / CHIMICHURRI / VEG / FRITES

6OZ / \$18    12OZ / \$26

## GINGER PHO

GINGER & VEGGIE BROTH / VERMICELLI NOODLE / SOUS VIDE EGG / SPROUTS / TOFU OR PORK BELLY \$16

