

PICTON & CO.

DAY MENU

PERELLO OLIVES 5 VE|GF

ORCHARD GRANOLA - YOGHURT, APPLE COMPOTE, CANDIED NUTS, MASCARPONE **8 V**

PICKLED CUCUMBER - MINT SAUCE, MAPLE SYRUP, FURIKAKE **8 VE|GF**

CHARRED CARROT CEVICHE - HAZELNUT BUTTER, ARTICHOKE, LIME **9 VE|GF**

PATATAS BRAVAS - AIOLI, HONEY BUTTER **9 VEO|GF**

STEAK FRITES - HOUSE AGED SIRLOIN, PEPPERCORN SAUCE **20 GF**

PETITE FISH AND CHIPS - BREAM, AIOLI, SALAD **17**

DRESSED BURRATA ON FOCACCIA 15

PISTACHIOS, MORTADELLA, FIGS

COPPA, GRILLED PEAR, GINGER & BALSAMIC

SALAMI, HOT HONEY, PINEAPPLE

POACHED EGGS ON HOUSE FOCACCIA

EGGS CALIFORNIA - AVOCADO, FURIKAKE, SALAD **14 VEO**

EGGS FONDUE - BACON, SAUSAGE, FONDUE, PECORINO **15**

EGGS ROYALE - CURED SALMON, TZATZIKI, IKURA, SALAD **16**

CILBIR EGGS - GARLIC YOGHURT, SPICED BUTTER, HERBS **14 V**

SANDWICHES ON HOUSE FOCACCIA W/ TAHINI SLAW & PICKLE

GRILLED BLT - BACK BACON, SUNBLUSHED TOMATO, AIOLI, PECORINO **13**

PHILLY CHEESESTEAK - ROAST BEEF, SUNBLUSHED TOMATO, CHEESE FONDUE **14**

SALMON MARINER - CURED SALMON, SMOKED CREAM CHEESE, MAPLE MUSTARD **15**

CALABRIA CRUSH - VEDUJA, CASHEW CREAM, SUNBLUSHED TOMATO, ROASTED RED PEPPER **13 VE**

JAPANESE RICE BOWLS W/ FURIKAKE

SOUSED MACKEREL - CUCUMBER, IKURA, KUPI MAYO, EEL SAUCE, PICKLED GINGER **15 GFO**

GANGNAM CRUNCH - FRIED CHICKEN, GOCHUJANG, PICKLED GINGER, SESAME **15 GF**

BEEF DONBURI - ROAST BEEF, DASHI BROTH, POACHED EGG **15 GF**

OYSTER MUSHROOM KATSU CURRY, PICKLED GINGER **14 VE|GF**

FRIES - AIOLI **6 VE**

KIMCHI **5 VE|GF**

ROOT VEGETABLE SLAW - TAHINI, HERBS **5 VE|GF**

BASQUE CHEESECAKE - MISO BUTTERSCOTCH **8 GF**

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE VEO - VEGAN OPTION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES