

THE ROXY

Raw Oysters *chef's selection, house mignonette. 21*

Sautéed Greens *ginger aioli, chili crisp. 10*

Spring Carrots *gochujang, garlic, sesame, ginger crema. 8*

Scallion Potato Pancakes *cilantro, cured yolk, scallion aioli. 14*

Seared Mushrooms *ginger, garlic, sunchoke, togarashi. 12*

Shares

Seasonal Salad *rolling hill farm greens, banyuls vinegar, lime oil. 14*

Prosciutto & Burrata *ramp pesto, sunflower seed, lychee, cracker. 18*

Asparagus *a la plancha, brown butter hollandaise, dill chips. 16*

Salmon Tartare *chive, shallot, yukukoshu aioli, rice cracker. 13*

Falafel *white sauce, pickled cauliflower, house hot sauce. 14*

Mains

Faroe Island Salmon *red curry, potato pave, watercress. 34*

Pemaquid Mussels *yuzukoshu, scallion, miso-butter, yukon. 26*

Miso Black Cod *spinach, spring radish, burnt ginger aioli. 32*

Peruvian Chicken *half amish chicken, aji verde, garlic rice. 28*

Crying Tiger Steak *bavette, fried potato, kimchi, cilantro. 36*