

# FOR YOU

SMALL BITES

<b>JERK BAO</b>	chicken thigh / caramelized cabbage / "blend up" aioli	\$8
<b>SWEET HEAT BAO</b>	breaded chicken / nashville spice / scotch bonnet honey / black vinegar pickles	\$8
<b>THE CRUNCH BAO</b>	jerk braised pork / crispy wonton shell / paprika aioli / crispy onion	\$9
<b>FEATURED BAO</b>	follow us @knottedrootsyyc to see what we've cooked up <b>ALL STANDARD BAOS CAN BE MADE VEGETARIAN</b>	\$MP
<b>SHOESTRINGS FRIES</b>	lawry's / paprika aioli	\$9
		df/gf*

FOR TWO OR A FEW

SHARING PLATES

RICE & PEAS ARANCINI	coconut risotto / thyme / jerk aioli / pickled chilies	\$9
		v/df
WHIPPED RICOTTA & CHIPS	curry jus / fresh dill / fennel pollen / house chips	\$12
		gf/v
ACKEE HUMMUS	sweet pepper relish / chili oil / puffed rice cracker	\$13
		vg/gf/df
ROASTED CAULIFLOWER	curry spiced / cilantro tahini / crispy chickpeas / pickled shallot	\$16
		vg/gf
PEPPA SHRIMP	pineapple pico de gallo / tropical kosho sauce / coconut	\$22
BEEF TARTARE	green seasoning / pickled mustard seeds / scotch bonnet aioli / crispy onions	\$22
		df/gf*

A CONTEMPORARY POP-UP DINING EXPERIENCE BY RICH MCLAREN, HONORING AND SHOWCASING AFRO-CARIBBEAN CUISINE AND CULTURE FOR THE MODERN AUDIENCE.

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGAN

@CHEFRMCLAREN

@KNOTTEDROOTSYYC

