

FOR YOU

SMALL BITES

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

# FOR TWO OR A FEW

SHARING PLATES

<b>WHIPPED RICOTTA &amp; CHIPS</b>	curry jus / fresh dill / fennel pollen / house chips	<b>\$12</b>
		<b>gf/v</b>
<b>ACKEE HUMMUS</b>	sweet pepper relish / chili oil / puffed rice cracker	<b>\$13</b>
		<b>vg/gf/df</b>
<b>ROASTED CAULIFLOWER</b>	curry spiced / cilantro tahini / crispy chickpeas / pickled shallot	<b>\$16</b>
		<b>vg/gf</b>
<b>PEPPA SHRIMP</b>	pineapple pico de gallo / tropical kosho marinade / toasted coconut	<b>\$22</b>
<b>BEEF TARTARE</b>	green seasoning / pickled mustard seeds / scotch bonnet aioli / crispy onions	<b>\$24</b>
		<b>df/gf*</b>

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

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