

BAOS + BAR SNACKS

SMALL BITES

JERK BAO	marinated chicken / caramelized cabbage / green seasoning aioli	\$8
SWEET HEAT BAO	fried chicken / scotch bonnet honey / black vinegar pickles	\$8
PORK BELLY BAO	crispy pork / pickled chilies / tamarind glaze	\$8
THE CRUNCH BAO	jerk braised pork / crispy wonton shell / paprika aioli / crispy onion ALL BAOS CAN BE MADE VEGETARIAN	\$9
ROASTED OLIVES	fennel / citrus / chilies	\$8
		vg/gf*
BAR "NUTS"	twice fried chickpeas / roasted almonds / corn nuts / house spice blend	\$8
		vg/gf*

SHARING PLATES

CHEESE TOAST	house baked focaccia / scotch bonnet honey / maldon salt	\$13
		v
WHIPPED RICOTTA	coconut curry jus / fresh dill / house chips	\$13
		gf/v
ACKEE HUMMUS	sweet pepper relish / chili oil / puffed rice cracker	\$14
		vg/gf/df
PEPPER SHRIMP ROLL	cornbread batter / lemon-dill aioli / coleslaw / hawaiian roll (SUB BATTERED CAULIFLOWER FOR VEGETARIAN)	\$18
ROASTED CAULIFLOWER	curry spiced / cilantro tahini / crispy chickpeas / pickled shallot	\$19
		vg/gf
BRUSSEL SPROUTS	shaved fennel / picked raisin agrodolce / aged gouda / pangrattato	\$19
		v

RAW BAR

FRESH OYSTERS (3)	coconut milk mignonette / house hot sauce / lemon	\$12
		df/gf
MUSSELS EN ESCABECHE	picked shallots / warm roasted duck fat / fennel vinegar / spicy chips	\$12.5
		df/gf
BEEF TATAKI	jerk ponzu / scotch bonnet aioli / crispy onions / fingerling chips	\$22
		df

DESSERT

FEATURED DESSERT	follow @knottedrootsyyc to see what we've cooked up for the month!	\$13
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SUPPORT THE CHEF

YOUR SUPPORT MEANS THE WORLD TO US. IF YOU ENJOYED WHAT YOU HAD TODAY OR WOULD LIKE TO SEE MORE FROM THE CHEF, PLEASE CONSIDER GIVING US A FOLLOW

BUY THE CHEF A ROUND \$8

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



