



JAN - 2010

STARTERS

- Salt Cod Fritters**, wild mustard greens, citrus, cucumber salad 8.
- Roasted Organic Garden Goods** beets, baby carrots, golden turnips, broccoli rabe, Martinique sauce chien 8.75
- Preserved Sweet Toy Box Tomatoes** with golden raisins, housemade queso blanco, mache, crostini 8.
- Chickpea Curry** griddle bread, mango pickle, tamarind sauce 6.75
- Maroon Style Jerk** cornish hen, black-eyed pea salad, salsa verde, roasted red Fresno chili oil 9.25
- Salt Fish and Ackee** with plantains, garlic oil 8.75
- Oakland Bistro Salad** deep fried oysters, house-cured bacon, hen egg, okra, frisee, trevisano 10
- Spicy Crab and Grits** with lobster butter, sweet red carrots, green garlic 9.
- Congo Style Soup** scotch bonnet, house-curred salt beef, bananas, tomatoes, christophine, cassava, 7.5

MAINS

- Miss Ollies Fried Chicken** boniato sweet potato mash, giblet gravy, market vegetables 17.5
- Pepperpot Stew** short ribs, oxtail, beef cheeks, casareep, buttered lima beans, mustard greens 18.
- Slow Cooked Leg of Pork** seville orange and black pepper rubbed, chocolate red beans, duck fat poached savoy cabbage, sunchokes, brussel sprouts 21.
- Escaveitch Fish of the Day** with mace pickled veggies, A.Q.
- Spicy Crab and Grits** with lobster butter, sweet red carrots, green garlic 16.
- Vegan Entre of the Day** A.Q.

SIDES

- Twice-Fried Plantains** with garlic oil 4.
- Braised Eggplant** and sofrito 4.
- Callaloo** 4.
- Haitian Pikliz** 2.5

Our produce, fish, meat and poultry are sourced locally and come from farms, fisheries and ranches with sustainable practices.



WINE

SPARKLING

2008 Eric Bordelet Poiré L'Authentique <i>Pear Cider</i> , France		38.
2006 Domaine de la Fontainerie <i>Vouvray</i> Brut, France	10.	49.
NV Domaine Agrapart & Fils <i>Champagne</i> , Avize Lez		65.

ROSE

2007 Sky <i>Zinfandel</i> Rose, Mount Veeder-Napa		28.
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WHITE

2008 Ca' del Solo <i>Muscat</i> , Santa Cruz	8.	32.
2008 Stefano Massone Masera <i>Gavi</i> , Italy	9.	36.
2007 Richter Estate <i>Riesling</i> Qba. Mosel-Saar-Ruwer-Germany	9.	36.
2008 Clos Roche Blanche <i>Sauvignon Blanc</i> , Touraine-France	10.	40.
2008 Lioco <i>Chardonnay</i> , Sonoma County	10.	40.
2007 Domaine Laffourcade <i>Chenin Blanc</i> , Savennieres-France		36.
2008 Bodegas As Laxas <i>Albarino</i> , Rias Baixas-Spain		38.
2007 Marko Polo <i>Posip</i> , Cara-Coatia		43.
2006 Francois Chidaine <i>Montlouis</i> , "Les Choisilles", Loire-France		50.

RED

2004 Bibich <i>Babich</i> "Riserva", Croatia	8.5	35.
2007 Guimaro <i>Mencia</i> , Ribeira-Sacra-Spain	9.	36.
2006 Michael Martella <i>Grenache</i> , Fiddletown-Amador County	10.	40.
2007 Jean-Marc Burgaud <i>Beaujolais</i> , Morgon-France	10.	40.
2007 Xavier Clua "El Sola d'en Pol" <i>Garnacha Blend</i> , Catalonia-Spain		28.
2005 Brezza <i>Freisa</i> "Santa Rosalia", Langhe-Italy		38.
2007 Broadside <i>Cabernet Sauvignon</i> "Margarita Vineyard", Paso Robles		40.
2007 Edmunds St. John <i>Syrah</i> ... "That Old Black Magic", Mendocino...		42.
2007 Sky <i>Zinfandel</i> , Mount Veeder-Napa		50.
2007 Chateau de Montmirail <i>Gigondas</i> Cuvee de Beauchamp, Provence-France		50.

APERTIF

Campari	7.
Punt e Mes	7.
Carpano Antica	7.
Lillet Blonde	7.

BEER

Red Stripe	4.
North Coast Blue Star Wheat	5.
Green Flash IPA	5.
North Coast Old Rasputin	5.
Le Chouffe Blonde Ale	9.
Erdinger NA	5.

NON-ALCOHOLIC

Housemade Ginger Limeade	3.5
Housemade Sorrel Cooler	3.5
Fever Tree Ginger Beer, UK	3.
Ting Grapefruit Soda, Jamaica	3.
(Cane) Coca-Cola, Mexico	3.

Corkage fee - 18.