

November 13, 2017

# legume

## Nice Things To Share

<b>Goat Cheese and Pepper Jelly Crostini</b>	6	<b>Sarah's Vegetarian Delight</b>	16
<i>Goat cheese, homemade red pepper jelly</i>		<i>Lavash, sour dills, pickled radish, giardinara, marinated beets, spiced cantaloupe, carmen peppers, garlicky white bean spread</i>	
<b>Grass-Fed Beef Tartare*</b>	15	<b>Vermont Raclette</b>	15
<i>Rhubarb Worcestershire, Iberian pepper puree, egg yolk, nasturtium caper, sweet onion</i>		<i>With poached Thomchord grapes</i>	
<b>Pork and Duck Pâté</b>	11	<b>Hidden Hills Dairy Temptaion</b>	15
<i>French country style with pistachios and smoked duck breast, crostini, mustard and pickles</i>		<i>Served in the style of Raclette with sour dill pickles</i>	
<b>Smoked Bluefish Pâté</b>	11	<b>Cod Brandade</b>	10
<i>House smoked bluefish and mascarpone cheese spread, sour dills, and crostini</i>		<i>With pickles, lemon and crostini</i>	

## Soups, Salads & Small Plates

<b>Pumpkin and Mussel Soup</b>	9	<b>Hakurei Turnips</b>	12
<i>Korean chile, ginger and chives</i>		<i>Pork belly, pear butter, korean chile, chervil and chives</i>	
<b>Lamb Merguez Sausage</b>	12	<b>Roasted Mushrooms</b>	12
<i>Spiced lentils, yogurt-tahini sauce and dried plums</i>		<i>Grilled sourdough, roasted garlic and salsa verde</i>	
<b>Baby Mesclun Greens</b>	10	<b>Rice Crepe</b>	12
<i>Fresh and pickled radish, blue cheese, tiny tomatoes, croutons and bistro vinaigrette</i>		<i>With sweet onion wot, blistered habanada peppers, hard boiled egg and marinated tomatoes</i>	
<b>Radish and Celery Root Salad</b>	10	<b>Grilled Squid</b>	12
<i>Fresh and pickled radish, white anchovy, parmesan, croutons and mustard vinaigrette. Better than it sounds, we promise.</i>		<i>Arugula, spiced cantaloupe relish, blistered habanada peppers, pickled radish, jowl bacon and cantaloupe-miso vinaigrette</i>	

## Entrees

<b>Lamb Leg Steak</b>	32	<b>Chicken Paprikash</b>	25
<i>Carolina Gold rice, lacinato kale and rhubarb chutney</i>		<i>Over hand-cut noodles with lacinato kale, sour cream and chives</i>	
<b>Sausage Duo</b>	23	<b>Goofy Rib Steak (Limited availability)</b>	27
<i>Pork Italian and lamb merguez, all made right here, with Carolina Gold rice, lacinato kale and grilled red onions</i>		<i>9 oz. chewy and delicious beef rib steak with crushed potatoes, roasted cauliflower and sauce Foyot. Same great beef as our regular steak, but from the end. May include more sinew, be slightly smaller or misshapen.</i>	
<b>Rib Steak</b>	42		
<i>12 oz. chewy and delicious beef, roasted cauliflower, crushed potatoes and sauce Foyot</i>			
<b>Seafood</b>			
<i>Served with royal corona beans, lacinato kale, tomato-fennel broth and aioli*</i>			
<b>Icelandic Cod</b>	25	<b>Nova Scotian Halibut</b>	32
<b>Swordfish</b>	29		

## Sides

<b>French Fries</b>	5	<b>Shaker Dried Corn</b>	6
<i>With aioli*</i>		<i>Slow roasted sweet corn from last summer, creamed, with pickled and fried shallot</i>	
<b>Spicy Newchi</b>	3/5	<b>Even Newerchi</b>	3/5
<i>This year's kimchi, only 4 weeks old</i>		<i>Asian pear, komatsuna, radish, one week old</i>	

Not every ingredient is listed. Please inform your server if you have any dietary restrictions or food allergies. An 20% gratuity is included for parties of five or more. All meat and poultry is from western PA unless otherwise indicated by a "+".

\*The Allegheny County Health Department would like you to know that eating raw or undercooked foods may increase risk of food borne illness.