

KABINETT

APPETIZERS

- Oysters** Moisher Royals, NJ, ½ dozen / 1 dozen, classic accompaniments | \$18/\$36
- Caviar bump** great on tartare, hash browns, pasta, steak | \$10
- Classic chicken pâté** cherry mustard, toasted sourdough | \$12
- White anchovy toast** red pepper relish, crispy olives, romesco oil, brioche | \$12
- Charcuterie** Dietrich's Bologna, Carey & Schnalzer Landjäger, Süd Tirol Speck | \$18
- Roasted bone marrow** pea chimichurri, crispy garlic, chili, toasted sourdough | \$18
- Gnocchi** Vegemite beurre blanc, toasted breadcrumbs, trout roe | \$19
- Cheese** Roquefort Papillon, Jasper Hill Harbison, Ossau Iraty, crackers, chutney | \$20
- Steak tartare** "Borscht", pickled beet, apple, fennel, caraway, wheat berry, horseradish | \$20

VEGGIES

- Roasted Brussels sprouts** pomegranate, chili, labneh, dill | \$12
- Crispy hash browns** sour cream & onion dip, chive oil, trout roe | \$15
- Roasted golden beet salad** French lentils, apple butter, crispy chickpeas, feta, herbs (gf) | \$16
- Fried halloumi cheese** crispy pastry, tahini, herb & lemon salad, poached apple, pistachio | \$18
- Tempura maitaki mushrooms** sesame aioli, black garlic, radish, kimchi (v) | \$18

MAINS

- Char siu cabbage bao buns** smoked cabbage, charred scallions, herbs, pickles, chili (v) | \$28
- Duck ravioli** mushroom cream, parmesan, cured yolk, crunchy duck chicharron | \$30
- Crispy-skin barramundi** Thai green curry, five-spice eggplant, crispy ginger (gf) | \$33
- Duck schnitzel** braised red cabbage, apple mostarda | \$35
- Coulotte steak** sunchoke purée, caramelized onion, preserved mushroom, bordelaise (gf) | \$40

DESSERT

- Sticky toffee pudding** chai caramel, apple, candied orange, rose-pistachio ice cream | \$12
- Maritzzi** sweet brioche buns filled with mascarpone, chocolate ganache, citrus, meringue | \$12
- Lemon meringue Bombe Alaska** shortbread, lemon ice cream, curd, meringue, candied zest | \$14

Please note we add a 20% automatic gratuity to the final bill, which goes toward providing our staff with an income above an unsustainable minimum wage in PA. We pay all staff \$20/hr plus tips, benefits and paid time off for our employees. We value our whole team equally and pool gratuities between the front and back of house. We charge a nominal fee for eco-friendly takeout containers as we don't sustain a takeout model.