

BISTRO NIGHT

MAY 29

A LATE SPRING INFLUENCED
GLOBAL MENU

THE

ARTISAN
KITCHEN

BY BRICK HOUSE MERCANTILE

GOI GA (VIETNAMESE CHICKEN SALAD)

CARDAMOM CONFIT CHICKEN - CHARRED CABBAGE - SWEET PICKLED CARROT & RED ONION - FRESH MINT & BASIL - CANDIED PEANUTS - CRUNCHY SHALLOTS - CILANTRO NUOC CHAM (GF)

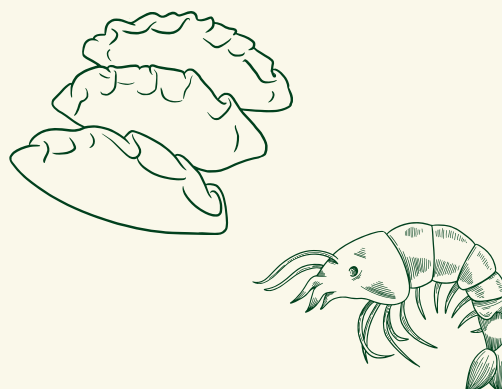


SHUI JIAO DUMPLINGS

GINGER PORK & SHITAKE MUSHROOM FILLING - LEMONGRASS MISO BROTH - FENNEL CHILI CRISP - MICRO CILANTRO (GF)

KOREAN SWEET & SPICY GOCHUJANG SHRIMP

CRISPY RICE PAPER BOATS - SESAME SCALLION & ASPARAGUS CURLS - GINGER CANDIED CASHEW CRUMBLE - SPICY KEWPIE MAYO (GF)



SESAME SEED CRUSTED WALLEYE FISH FRY

HAND CUT FRENCH FRIES - TANGY ASIAN RED CABBAGE, KALE & APPLE SLAW - BANG BANG TARTAR SAUCE (GF)



SHITAKE SPICED REVERSE SEARED SIRLOIN STEAK RAMEN

SUN NOODLES - TONKOTSU BROTH - SWEET PICKLED VEGETABLES - CHARRED ASPARAGUS - SOY JAMMY EGG - FINES HERBES

VEGETARIAN OPTION:
SEARED PORTOBELLO

RHUBARB STRUDEL

BUTTERY PHYLLO - SPRING RHUBARB - WHIP - ROASTED PISTACHIO

DOUBLE CHOCOLATE TORTE

BITTERSWEET CHOCOLATE - BALSAMIC RASPBERRY COULIS - WHIP (GF)

