

SOUP OF THE DAY 6/12
ROTATING CHEF INSPIRATION

HUMMUS **VG** 12
FALL SQUASH / CARROT TOP CHUTNEY / LAVASH

CEVICHE 22
SEASONAL FISH / MINT / AVOCADO

WAGYU TARTARE **GF** 21
YAM TUILE / CALABRIAN CHILI / CAPER / CHARCOAL AIOLI

JAPANESE SWEET POTATO CROQUETTES **V** 16
TONKATSU SAUCE / CABBAGE / SESAME SEED

CURRIED BEEF MEATBALLS 16
CHINESE SAUSAGE / MINT YOGURT

PORK BELLY BAO BUNS 16
TOGORASHI EGG / RADISH

CHEESE AND CHARCUTERIE BOARD 35
HOUSE MUSTARD / PICKLES

SHAVED BRUSSEL SALAD **V** 19*
TAHINI CHILI DRESSING / APPLE / CELERY / PEANUT / MINT

GEM LETTUCE **V** 19*
POLENTA CROUTONS / RICOTTA SALATA / OLIVE CRUMBLE

UMAMI WEDGE **GF** 19*
GREEN GODDESS / CHICKEN CRACKLINGS / SMOKEY BLUE

BURRATA **GF** 22*
SUNNY CAL APPLE & PEAR / SQUASH / FIG / HONEY VIN / CHARCUTERIE XO

CRISPY EGGPLANT **GF** 17*
PLUOT / FRESNO / LIME & FISH SAUCE VINAIGRETTE / THAI BASIL

NANTES CARROTS **VG** 18*
SUNFLOWER SEED CREMA / SALSA MACHA / CANDIED KUMQUAT

AL PASTOR MARY'S CHICKEN 39
MOLE NEGRO / ESCABECHE / CHARRED GREEN ONION / HAND MADE TORTILLAS

LIDO CATCH **MP**
CHEF INSPIRATION

STRIPED BASS 39
YELLOW CURRY / HEIRLOOM TOMATO / LEMONGRASS RICE / CRISPY SHALLOT

LBW BURGER 26
MANCHEGO / SMOKED CHILI AIOLI / TURMERIC PICKLES / FRIES

CAVATELLI 32
DUCK RAGU / CAPERS / CACIO E PEPE FOAM

PORK CHOP SCHNITZEL 38
BEET YOGURT / FENNEL / APPLE

VENISON LOIN 39
CELERIAC TERRINE / BROCCOLI / SHOYU DEMI

FLANNERY PRIME RIBEYE **GF** 73
TALLOW FRIED POTATO / MUSHROOM CREAM SAUCE

*ADD GRILLED JIDORI CHICKEN 12 * SALMON 16 * LIDO CATCH FISH MP * STEAK 18

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.

