



STARTERS

SMALL PLATES

- Papo Secos (Portuguese Rolls) VG** 8
port butter
- Croquettes** 15
salt cod, potato, olive oil, dill aioli
- Prawns Mozambique** 21
garlic, olive oil, pimentón
- Baked Eggs** 18
peas, linguica, mint

SALADS

- Summer Salad VG** 14
tomato, red onion, oregano
- Brussel Sprout Salad** 17
bacon, manchego, orange, raspberry vinaigrette
- Chickpea Salad VG** 14
shallots, parsley oil, lemon

MEDIUM PLATES

- Charred Octopus** 22
watercress, parsley, lemon
- Piri Piri Pork Belly** 18
pineapple, fresno
- Shishito Peppers VE** 15
black garlic yogurt, lemon
- Fried Smelts** 16
portuguese mignonette
- Tuna** 24
olive tapenade, fresno, radish



HOMESTEAD ON THE ROOF

summer 2023

ENTREES

- Mussels*** 24
fennel, vermouth, sourdough
- Half Roasted Chicken** 25
brioche stuffing, arugula, honey glaze
- Scallops*** 29
celery root purée, 'nduja sausage, escabeche
- Bistro Steak*** 55
peppers, garlic
- Cod** 28
saffron cream, tomato, peppers

LARGE PLATES

- 26oz Ribeye*** 125
chimichurri, maitake mushrooms, confit smashed potatoes
- Whole Branzino*** 85
piri piri, duck rice, roasted broccolini

SIDES

- Duck Rice*** 12
confit duck, herbs, apricot, fried egg
- Broccolini VG** 16
saffron cream, coconut crunch
- Smashed Confit Potatoes** 11
chili oil, parsley, pimentón
- Wild Mushrooms VE** 13
chimichurri

DESSERTS

- Malasada VE** 8
fried dough, cinnamon sugar
- Rice Pudding VE** 10
vanilla scented rice pudding, passion fruit curd, coconut crumble
- Flan VE** 10
anise seeds, blackberry & lemon compote

Executive Chef Chris Teixiera
[@bake_with_tex](https://www.instagram.com/bake_with_tex)

VG - VEGAN • VE - VEGETARIAN • GF - GLUTEN FREE

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness • 20% gratuity will be applied to parties of 6 or more • 5.17

