



LONG

Lunch

SERIES

TO DRINK

Fords gin & tonic
strawberry, mint, elderflower tonic

Peaches & dreams
Chambord, peach, bubbles

Bangkok Collins
Fords gin, Chambord, cranberry, lime leaf, coconut

Até wines
sparkling / sauvignon blanc / rosé / shiraz

Tap beers & ciders

Juices & soft drinks

SHARED ENTREES

Market Grounds rosemary & olive focaccia **GFO**

Green goddess dip, chive oil, sumac **GF**

Gin rosa king fish crudo, blood orange, aniseed, juniper **GF**

Pumpkin and cheese arancini, yuzu aioli, parmesan

LARGE

Roast spring valley lamb shoulder, lemon, pomegranate, mint **GF**

Heirloom tomato & cucumber salad, cous cous, feta **GF**

Garlic thyme confit fried potatoes, rosemary salt **GF**

DESSERT

Golden gay time bombe alaska

