

THE MAGPIE

SAVORY

- **BREAD** (vegetarian) **6**

The Magpie's signature milk **BREAD**, served hot w/ butter + 3 years aged Korean sea salt

- **CHARRED BROCCOLINI** (vegan) **12**

carrot mole, purple carrot, pepita

- **CROQUETTE** (vegetarian) **13**

Yukon Gold potato, **BREAD** crumbs, caperberry mayo, red pepper (vegetarian) "nduja," fried sage

- **WINTER GRAPEFRUIT SALAD** (vegan) **14**

Mixed lettuce, valley grapefruit, fire-roasted grape, wine-steeped golden raisin, dill, tarragon vinaigrette

- **TOFU** (vegan) **13**

braised in "Mag-SOY," w/ scallion, toasted sesame + sesame oil

- **SMOKED DUCK** (charcuterie) **18**

thinly-sliced, coffee-cured smoked duck breast w/sweet potato crisp, pickled French green bean, sour cherry

- **LINGUINE POMODORO** (vegan) **18**

PASTA, Magpie pomodoro, burst cherry tomato, Castelvetrano olive, basil, roasted garlic oil, chile flakes

- **RABBIT RAGU** **23**

cavatelli **PASTA** w/white-wine braised rabbit ragu and sage pork sausage in a double crème sauce; kale, crushed walnut, Parmigiano Reggiano, orange zest, fines herbes

- **CRISPY PORK BELLY** **25**

braised swiss chard, chile-spiced peanut, pickled Serrano, chile oil, cilantro, scallion

- **DDAK GALBI** **28**

pan-seared, crisp-skinned half-chicken, ddeok (Korean rice cake), cabbage, shishito, green onion, gochujang

- **LAMB CHOP** **34**

grass-fed NZ lamb, five-spiced + grilled to a crust. Herb salad, yogurt, flaky scallion **PANCAKE**

- **SNAPPER** **39**

pan-seared crispy skin w/ brown butter braised turnips, citrus beurre blanc, pink peppercorn, parsley

DESSERTS 13

-**CHOCOLATE MOUSSE** (vegetarian)

w/pistachio anglaise + pistachio crumble

-**BUTTER CAKE** (vegetarian)

CAKE w/ berry compote, Chantilly cream, and fresh berries

items in BOLD CAPS contain gluten