

CHEF'S ADVISEMENT:

1. All dishes are designed to be **SHARED**.
2. Please notify your server of any **ALLERGIES**.
3. **MODIFICATIONS + SUBSTITUTIONS** must be politely declined.
(Allergy-related omissions available upon request, when possible)
4. Parties ordering **ALL DISHES AT ONCE** will have the kitchen's gratitude!



- BREAD

The Magpie's signature milk **[bread]**, served warm w/ butter + 3 year-aged Korean sea salt

- TOFU (vegan)

braised in "Mag-**[soy]**" w/ scallion, toasted sesame seeds + sesame oil

- BUTTERNUT SQUASH

glazed butternut squash, kefir, chili oil, goat cheese, pistachio dukkah, cilantro, lime

- KALE SALAD (vegan upon request)

organic shredded dinosaur kale, pickled purple carrot + breakfast radish, candied pecan, dried cranberry, honey-lemon vinaigrette

- TEMPURA HON SHIMEJI (vegan)

tempura Hon Shimeji mushroom + crispy mustard green, mushroom-**[soy]** consommé, yuzu, charred scallion oil, Magpie nanami

- SMOKED DUCK (charcuterie)

thinly-sliced, coffee-cured smoked duck breast, sweet potato crisp, pickled long bean, sour cherry

- PESTO PASTA (vegetarian)

[cavatelli] Bloomsdale spinach, pine nut, garlic, aged parmesan + pecorino, milk bread crumb

- CARBONARA

[spaghetti] a la chitarra, pecorino, aged Parmigiano-Reggiano, guanciale, smoked bacon, egg

- SHRIMP TOAST

shrimp, caper & shallot sauce, pecorino, fried shaved onion on toasted Magpie milk **[bread]**

- DAK GALBI

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

- CRISPY PORK BELLY SSAM

chile peanut, fennel slaw, pickled Serrano, chile oil, cilantro w/ hearts of romaine

- SEASONAL RIBEYE

pickled green peppercorn veal jus, crispy confit garlic, chive, sunchoke chip

items indicated **[thusly] contain gluten**

~ALL RESERVATION DEPOSITS *REFUNDED* at close of day~

YOUR SATISFACTION IS *ALWAYS* GUARANTEED

GIFT CARDS now AVAILABLE ***
