



TUESDAYS & WEDNESDAYS AT KETCHY SHUBY

THREE COURSES FOR \$45 PER PERSON

CHOICE OF APPETIZERS

- BAKED BREAD** - seasoned butter, eggplant caponata (VGT)
- DIPS** - lemon chickpea, eggplant tahini, cucumber yogurt, naan, heirloom carrots (VGT)
- HOUSE-MADE POTATO CHIPS** - crème fraîche, smoked trout roe, everything bagel spice (GF)
- ROASTED EGGPLANT** - tahini "yogurt", pomegranate, hazelnuts (GF) (VGN)
- LOCAL STRACCIATELLA** - stone fruit, basil water, smoked sea salt (GF) (VGT)
- FARM LETTUCE AND SPROUTS** - heirloom tomatoes, sunflower seeds, fennel pollen, lemon tahini dressing (GF) (VGN)
- KALE CAESAR*** - toasted garlic, parmesan crumbs, boquerones, pecorino (GF)
- BEET TARTARE** - avocado, cucumber, quinoa, spiced coconut yogurt, corn tortilla (GF) (VGN)
- TUNA TARTARE*** - avocado, ginger, soy, sesame, house chips (GF)
- HAMACHI CRUDO*** - capers, olives, anchovy oil, bottarga (GF)
- GRILLED OCTOPUS** - smashed potato, chicken chorizo, romesco (GF)

CHOICE OF ENTREES

- RIGATONI** - vodka sauce, stracciatella, calabrian chilies (VGT)
- MAITAKE MUSHROOM** - mushroom coconut dashi, spring veg, ramen noodle (VGN)
- CHARRED CAULIFLOWER** - coconut yogurt, pomegranate, sumac, hazelnuts (GF) (VGN)
- BROOME ST BURGER*** - double 1/4 pounder, cooper's cheese, griddled onion, pickle, house sauce
- KOREAN FRIED CHICKEN SANDO** - crispy thigh, gochujang aioli, house kimchi pickles, fries
- FJORD SALMON*** - black lentils, charred gem, bottarga, dill cream (GF)
- SHORT RIB AU POIVRE** - toasted sorghum, butternut squash, burnt onion, green peppercorn (GF)
- PASTURED CHICKEN** - smashed potato, broccolini, olive, apricots, raisins, dates (GF)

CHOICE OF SIDES

- HEIRLOOM CARROTS** - spiced coconut yogurt, pistachio (GF) (VGN)
- BROCCOLINI** - garlic crumbs, lemon, pecorino (VGT)
- SPICED CURLY FRIES** (GF) (VGN)
- add truffle cheese + 3 (GF) (VGT)

OR

CHOICE OF DESSERTS

Lava cake
Crème Brûlée
Bread Pudding



(GF) Gluten-Free (VGN) Vegan (VGT) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Menu items may contain or come in contact with common food allergens. If you have a food allergy or special dietary requirement, please inform your server.

**An automatic gratuity of 20% will be added for parties of 6 or more guests