



APPETIZERS

Olives, fancy olive oil, lemon peel,
& fennel pollen 9

Guinness bread, salted butter 6

Local roots tomatoes, bagna cauda, parsley, stracciatella 17

Hama Hama Hammersley oysters, mignonette* 30

Melons & coppa, basil, tangerine olive oil, green coriander 15

ENTREES

Cannelloni, bietola chard, chanterelles, ricotta, salsa verde 32

Hama Hama Manila clams, pecorino brodo, fennel,
cherry tomatoes 31

Halibut, zucchini, salsa verde, basil oil* 40

Grilled cornish game hen, fresno stone fruit hot sauce,
pickles* 30

Blackened pork coppa, peach sauce, chicories, herbs* 38

Lamb t-bone, yogurt, cilantro chutney, tadka* 37

SIDES

Potato pavé, creme fraiche 9

Butter lettuces, Stilton vinaigrette, chives 9 / 14

Shelled beans, whipped chevre, corno di toro, mint 13

DESSERTS

Pink grapefruit posset, sesame shortbread 10

Sticky toffee pudding, cream 12

**consuming raw foods may increase risk of foodborne illness*

22% service charge added to all dine-in checks. 100% of this service charge is retained by Mio Oh Mio. Tips are optional. 100% of tips are distributed to hourly employees.

Please visit eatseacreatures.com for more information on our service charge model.