



APPETIZERS

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

Guinness bread, salted butter 6

6 Hama Hama Summer Blue oysters, rhubarb mignonette,
pepper* 30

Local roots tomatoes, bagna cauda, parsley 17

Roast beef tartine, horseradish cream,
frilly mustard greens, red onion 20

ENTREES

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

Hama Hama Manila clams, spinach green garlic curry 31

Halibut, zucchini, salsa verde, basil oil* 40

Poussin, fresno stone fruit hot sauce, pickles* 36

Pork chop, bietola chard, navy beans,
cabot cheddar* 42

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

SIDES

Potato pavé, creme fraiche 9

Butter lettuces, Stilton vinaigrette, chives 9 / 14

Spring onion, snap peas, stracciatella,
burnt spring onion vinaigrette 14

DESSERTS

Panna cotta, rhubarb jam, black pepper 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.
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