

DINNER



MENU

STARTERS

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| BLACK TRUFFLE BURRATA | 18 |
| Radicchio, Butternut Squash Agrodolce, Chocolate Balsamic, Sourdough | |
| ROASTED GARLIC HUMMUS | 14 |
| Preserved Lemon, Black Garlic, Cashew, Five Chili Oil, Homemade Pita | |
| POLENTA CROQUETTES | 13 |
| Basil, Pomodoro, Parmesan | |
| CORN BREAD AND BUTTER | 9 |

FISH AND PASTA

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| HORSERADISH CRUSTED WHITEFISH | 31 |
| Rutabaga, Fregola Sarda, Preserved Lemon Beurre Blanc | |
| FAROE ISLANDS SALMON | 34 |
| Parsnip Puree, Roasted Parsnip, Kalamata Olive Caramel, Gremolata | |
| WILDBOAR BUCATINI | 28 |
| Fennel, Escarole, Lemon, Parmesan | |
| HOMEMADE POTATO GNOCCHI | 24 |
| Broccoli, Fennel, Lemon, Parmesan, Hemp Seed | |
| RISOTTO DI MARE | 31 |
| Shrimp, Mussels, Calamari, Parmesan, Rustic Tomato Sauce | |
| VEGETARIAN CASSOULET | 23 |
| Roasted Seasonal Vegetables, Halloumi, Arugula, Herb Oil | |

VEGETABLES TO SHARE

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| CRISPY BRUSSEL SPROUTS | 13 |
| Red Onion, Parmesan, Lemon, Saba | |
| COFFEE GLAZED PARSNIPS AND CARROTS | 12 |
| Coffee Kombucha, Chestnut Puree, Pumpkin Seed Crunch, Espresso Dust | |
| ROASTED SWEET POTATO | 12 |
| Harissa Yogurt, Pumpkin Seed Crunch, Scallion, Pomegranate | |

SALADS

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| AUTUMN | 13 |
| Roasted Squash, Cranberry, Apple, Goat Cheese, Apple Cider Vinaigrette | |
| ESCAROLE | 12 |
| Grape, Farro, Fennel, Feta, Carrot, Walnut, Sherry Vinaigrette | |
| KALE | 13 |
| Celery, Broccoli, Avocado, Pinenut, Parmesan, Lemon Vinaigrette | |

LAND

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| PRIME SKIRT STEAK | 38 |
| Grilled Onion, Crispy Smashed Potato, Salsa Verde | |
| BERKSHIRE PORK LOIN SCHNITZEL | 31 |
| Beer Braised Cabbage, Apple, Winter Radish, Whole Grain Mustard Jus | |
| MAPLE LEAF FARMS ROASTED HALF DUCK | 38 |
| Brussel Sprouts, Roasted Onion, Apple Cider Gastrique | |
| HARRISON'S ROASTED HALF CHICKEN | 25 |
| Sunchoke Puree, Mushroom, Spinach, Jus | |
| PRIME BURGER | 18 |
| Onion Marmalade, Pickle, Sharp Cheddar, Black Pepper Aioli, Brioche Bun, Fries | |
| BRAISED SHORT RIBS | 36 |
| Potato Puree, Curry Braised Carrot, Pickled Onion, Parsley, Jus | |

NOTE: Please notify your server if you have any allergies.
"Consuming raw or undercooked meat, poultry, seafood, or eggs.
May increase your risk of foodborne illness."

SWEETS

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| CHOCOLATE MOUSSE | 10 |
| Apricot Jam, Hazelnut, Sea Salt | |
| APPLE CRISP | 10 |
| Oatmeal Crumble, Vanilla Ice Cream, Salted Caramel | |
| ORANGE CRÈME BRULEE | 10 |
| Dehydrated Orange, Mint | |

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