

DINNER



MENU

STARTERS

- HAMACHI CRUDO** 22
Yuzu Kosho, Ponzu, Togarashi, Crispy Shallot
- CRISPY FALAFEL** 13
Harissa Yogurt, Pickled Onion, Arugula, Black Tahini (add Pita \$3)
- GOAT CHEESE CROQUETTE** 17
Roasted Pepper Jam, Citrus, Red Onion, Parsley, Grilled Sourdough
- CORN BREAD AND BUTTER** 8

FISH AND PASTA

- HORSERADISH CRUSTED WHITEFISH** 33
Turnip, Israeli Couscous, Preserved Lemon Beurre Blanc
- FAROE ISLANDS SALMON** 34
Cauliflower, Braised Fennel, Lobster Jus, Gremolata, Gnocchi
- PAPPARDELLE BOLOGNESE** 27
Slow Cooked Bolognese, Basil, Parmesan
- SWEET POTATO GNOCCHI** 24
Cremini, Rapini, Hazelnut, Brown Butter Balsamic
- BUCATINI FRA DIAVOLO** 29
Shrimp, Pancetta, Basil, Rustic Tomato Sauce, Breadcrumbs
- HOMEMADE RICOTTA CAVATELLI** 24
Fennel, Spinach, Kale Pesto, Whipped Ricotta

VEGETABLES TO SHARE

- CRISPY BRUSSEL SPROUTS** 13
Red Onion, Parmesan, Lemon, Saba
- COFFEE GLAZED RAINBOW CARROTS** 13
Coffee Kombucha, Chestnut Puree, Sunflower Seed, Espresso Dust
- POPCORN CAULIFLOWER** 13
Cilantro, Pickled Onion, Gochujang Aioli, Togarashi

SALADS

- CLASSIC CAESAR** 13
Red Onion, Crouton, Creamy Caesar Dressing, Cured Egg Yolk, Parmesan
- TUSCAN KALE** 13
Celery, Pinenut, Currant, Pecorino, Breadcrumbs, Lemon Vinaigrette
- WEDGE SALAD** 14
Tomato, Scallion, Bacon, Blue Cheese Dressing

LAND

- STEAK FRITES** 38
Grilled Onions, Arugula, Chimichurri, Truffle Fries
- GRILLED DUROC PORK CHOP** 34
Farro, Brussel Sprouts, Pickled Carrot, Walnut, Salsa Verde, Saba
- MAPLE LEAF FARMS ROASTED HALF DUCK** 38
Tamarind Braised Red Cabbage, Apple Cider Gastrique
- HARRISON'S ROASTED HALF CHICKEN** 25
Artichoke, Portabella Mushroom, Jus
- PRIME BURGER** 18
Onion Jam, Pickle, Sharp Cheddar, Black Pepper Aioli, Brioche, Fries
- LAMB LOIN CHOP** 35
Mnazaleh, Herb Oil, Merguez Spice

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

- MOLTEN CHOCOLATE CAKE** 10
Vanilla Ice Cream, Powdered Sugar
- TRES LECHES RICE PUDDING** 10
Buckwheat Granola, Fermented Blueberry, Salted Caramel
- POACHED PEAR** 10
Whipped Labneh, Sauvignon Blanc Syrup, Homemade Granola
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