

DINNER



MENU

STARTERS

GOAT CHEESE CROQUETTE	17
Roasted Pepper Jam, Red Onion, Citrus, Sourdough	
ROASTED GARLIC HUMMUS	14
Dry Chili Oil, Cashew Nut, Parsley, Homemade Pita	
TUNA TARTARE	22
Pickled Ginger, Preserved Lemon, Shallot, Homemade Crackers	
CORN BREAD AND BUTTER	9

SEAFOOD AND PASTA

HORSERADISH CRUSTED WHITEFISH	31
Fregola Sarda, Turnip, Preserved Lemon Beurre Blanc	
FAROE ISLANDS SALMON	34
Winter Radish, Fennel, Kale, Barley, Tapenade	
PAPPARDELLE BOLOGNESE	26
Slow Cooked Bolognese, Shaved Parmesan Reggiano	
RISOTTO DI MARE	31
Shrimp, Calamari, Mussels, Rustic Tomato Sauce	
SPAGHETTI ALLA NORMA	23
Grilled Eggplant, Caper, Basil, Stracciatella	

VEGETABLES TO SHARE

CRISPY BRUSSELS SPROUTS	13
Parmesan, Lemon, Red Onion, Saba	
POPCORN CAULIFLOWER	13
Cilantro, Pickled Onion, Sesame Seed, Herb Aioli	
SPICED CARROTS	12
Carrot Puree, Pesto, Pumpkin Seed, Chive	

SALADS

KALE	12
Fennel, Celery, Avocado, Pinenut, Parmesan, Lemon Vinaigrette	
CAESAR	13
Red Onion, Crouton, Parmesan, Cured Egg Yolk, Creamy Caesar Dressing	
WEDGE	14
Bacon, Scallion, Tomato, Black River Blue Cheese Dressing	

LAND

GRILLED SKIRT STEAK	37
Cannellini Bean, Spinach, Sundried Tomato, Chimichurri	
DUROC PORK CHOP MILANESE	34
Arugula, Radish, Parmesan, Lemon Caper Jus	
MAPLE LEAF FARMS ROASTED HALF DUCK	38
Celery Root Puree, Braised Cabbage, Apple Gastrique	
HARRISON'S AIRLINE CHICKEN BREAST	22
Beluga Lentil, Mushroom, Rapini, Herb Oil	
PRIME BURGER	18
Onion Marmalade, Pickle, Sharp Cheddar, Black Pepper Aioli, Brioche Bun, Fries	
LAMB LOIN CHOPS	35
Mnazaleh, Merguez Spice, Herb Oil	

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

VERONICA'S BROWNIE	10
Vanilla Ice Cream, Salted Caramel, Powdered Sugar	
DATE CAKE	12
Sticky Toffee, Whipped Cream	
BUTTERSCOTCH POTS DE CREME	12
Crème Fraiche, Sea Salt	
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