

# clever rabbit

## CHEF'S FIVE FOR \$50 TASTING

(price is per person and offered only to entire table)

### FIRST

#### BARLEY CONSOMMÉ [VG]

pot sticker, peanut, crispy mushroom

### SECOND

#### RHUBARB TART [V]

saffron, fromage blanc, spruce tip, watercress, fennel

### THIRD

#### GNOCCHI [V]

spring peas, pecorino calabrese, morels, peppercorn

### FOURTH

#### CHICKEN

corn bread hush puppy, spinach, shallot tasso ham vinaigrette, pickled jalepeño

### FIFTH

#### BAKLAVA [V]

hazelnut, black walnut, dark chocolate

[V] Vegetarian  
[GF] Gluten-Free

[VG] Vegan  
[DF] Dairy-Free

## VEGETABLES

CARROT DUMPLINGS [VG] 12  
roasted carrot, baby bok choy, miso, kaffir lime

STRAWBERRY SALAD [V] 10  
whipped goat cheese, puffed grains, baby greens

RHUBARB TART [V] 12  
saffron, fromage blanc, spruce tip, watercress, fennel

GREEN ASPARAGUS [V,GF] 14  
burrata, wild onion, pepita

PORCINI LASAGNA [V] 16  
broccoli spigarello, tomato confit, ricotta salata

GNOCCHI [V] 15  
spring peas, pecorino calabrese, morels, peppercorn, golden egg

DOSA [VG,GF] 14  
spicy sweet potato, green garbanzo, sesame chutney, cilantro

CRUDITÉ [V,GF] 14/28  
selection of fresh & pickled vegetables edamame hummus, poblano cheese, french onion, herb ranch

## NOT VEGETABLES

ALASKAN HALIBUT [GF,DF] 27  
radish à la grecque, marble potato, green garlic, olive, crispy coppa salami

THE FAT RABBIT 16  
cdk farms beef burger, portobello, swiss, crispy onion, pickles, steak aioli, brioche

CHICKEN 22  
corn bread hush puppy, spinach, shallot tasso ham vinaigrette, pickled jalepeño

CHEESE PLATE 22  
honeycomb, blueberry, sourdough, candied nuts

PRIME RIBEYE 16oz/40  
24oz/75  
bibb salad, snap peas, smoked shoyu, yum yum sauce

SPECIAL THANKS TO THE FARMERS AT  
Butternut Sustainable Farm, Mick Klug Farm,  
Green Acres, Nichols Farm and Orchard

Executive Chef - Spencer Blake

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## BRUNCH

### BITES

RABBIT BREAKFAST [V] eggs, potatoes, roasted bbq carrots, toast and jam	12
OMELET [V,GF] asparagus, goat cheese, mixed greens	12
BURRITO [V] egg, black beans, roasted vegetables, potatoes, salsa, chihuahua cheese, crema	12
BANANA PANCAKES [VG] dark chocolate chips, brûléed banana	12
AVOCADO BAGEL everything bagel, smoked salmon, radish, pepita, sesame	12
SOUP [VG] with your choice of salad or grilled cheddar cheese sandwich	12
THE FAT RABBIT cdk farms beef, portobello, swiss, crispy onion, pickles, steak aioli	16

### SIDES

HOUSE-MADE DONUT	03
TOAST - butter & jam	04
ROASTED BBQ CARROTS	06
POTATOES	06
ANSON MILLS CHEESY GRITS	06
2 EGGS TO ANY DISH	04
SIDE SALAD	06

### SWEETS

CHOCOLATE CHIP COOKIE	05
CARROT CAKE	09

### BEVERAGES

BLOODY MARY wheatly vodka, house bloody mix, pickles	12
THE TRICKSTER wheatley vodka, tattersal orange crema, peach tea nectar, orange, lemon	14
CARROT MARGARITA corazón tequila, ancho reyes verde, carrot, agave, lime, lime sea salt	14

### COTTONTAILS (NO ALCOHOL)

Y.E.M curry nectar, pineapple, orange, lime	08
HIBISCUS LEMONADE hibiscus, lemon, topo chico	06
(ADD VODKA, GIN, WHISKEY, RUM OR TEQUILA)	06
FRESH SQUEEZED ORANGE JUICE	05

### BEER

URBAN CHESTNUT - ZWICKEL st. louis, missouri / 5.1% / 16oz bavarian style lager	07
THREE FLOYDS - SAUVAGE FLÖ munster, indiana / 5.0% / 16oz crushable lager	07
MAPLEWOOD - FAT PUG [NITRO] chicago, illinois / 5.6% / 12oz smooth and easy drinking stout	07

\*\* full draft beer list available\*\*

### COFFEE & TEA

DARK MATTER COFFEE coffee "giant steps" espresso "unicorn blood" cappuccino latte	04 04 06 06
RARE TEA CELLARS matcha latte emperor's chamomile georgia peach nectar rooibos samurai chai regal english breakfast regal earl grey sicilian blood orange green emperor's lemon verbena	06 05 05 05 05 05 05 05