



FABLE & SPIRIT

SMALL PLATES

GUINNESS BROWN BREAD	european butter clover honey jacobsen sea salt	11
HAMACHI CRUDO	radish cucumber toy box tomatoes jalapeno mango gelee olive oil lemon snow	22
ROASTED BUTTERNUT SQUASH RAVIOLI	ricotta chestnut streusel truffle beurre noisette maple sage	20
HAWAIIAN BLUE PRAWNS	sweet corn pickled shallots roasted bell pepper citrus mojo	20
RABBIT FRICASSEE	truffle potato puree baby turnips wild mushrooms braising jus	27
WOOD FIRED OCTOPUS	sofrito chorizo bilboa smoked potatoes shishito peppers	30
MANGALITSA PORK BELLY	pearl couscous cluster tomatoes wild rocket braising glaze	25
PEI MUSSELS	roasted spring garlic thyme butter country bread	28
WOOD FIRED PIZZETTA	burrata pesto broccolini spring garlic pearl onions hazelnuts balsamic	20
GRILLED BONE MARROW	parsley salad country bread caramelized onions fleur de sel	22

VEGETABLES

HEIRLOOM CARROTS	chimichurri hazelnuts goat cheese feta meyer lemon	16
BRUSSELS SPROUTS	house smoked bacon bourbon barrel aged maple syrup dijon citrus zest	17
ROASTED CAULIFLOWER	green harissa curry caramelized onions slivered almonds	16
CITRUS SALAD	blood orange cara cara chevre crispy quinoa spiced avocado citrus vinaigrette	20
KALE ROMAINE CAESAR	black garlic cherry tomatoes capers pepitas parmesan croutons	16

Add: grilled chicken breast 12 | salmon 17 |

LARGE PLATES

FISH & CHIPS	icelandic cod crushed peas curry remoulade hand-cut fries	28
CRACKED PEPPER BUCATINI	manila clams pancetta parmesan smoked cured egg yolk	32
STEELHEAD SALMON	farro kale cipollini onion red wine reduction	37
ALASKAN HALIBUT	celeriac chanterelle mushrooms english peas guanciale citrus nage	48
CHICKEN CONFIT	brussels sprouts chorizo pearl onions spring garlic jus	37
12 HOUR KUROBUTA PORCHETTA	polenta romanesco calabrian chili chimichurri smoked braising jus	40
SMOKED SHORTRIB	marble potatoes w/g mustard horseradish gremolata bacon cabbage bbq jus	52
FABLE BURGER	prime beef american cheese pork belly caramelized onion tomato dijon truffle fries	28
AUSTRALIAN RACK OF LAMB	wild mushroom risotto caramelized onions triple cream cabernet reduction	62
GRILLED PRIME RIBCAP	yukon gold potato emulsion grilled asparagus sauce vierge	65

YOUR TABLE WILL BE RESERVED FOR 1 ½ HOUR FOR PARTIES UP TO 3;
2 HOURS FOR PARTIES UP TO 7; AND 2 ½ HOURS FOR PARTIES OF 8 OR MORE.

OUTSIDE DESSERT FEE \$4 PER PERSON CORKAGE FEE \$35 PER 750ML BOTTLE; UP TO 2 BOTTLES PER RESERVATION SPLIT CHARGE \$5

OUR FAMILY PROMISE: FABLE & SPIRIT WILL CREATE EVERYTHING ON YOUR PLATE FROM SCRATCH, SOURCING SUSTAINABLE AND ORGANIC INGREDIENTS FROM CARING PURVEYORS AND WE WILL SOURCE LOCALLY WHEN ITS BEST AND PRACTICAL.

OUR PLANET AND YOUR HEALTH REALLY MATTERS.

EXECUTIVE CHEF: DAVID SHOFNER

GENERAL MANAGER: PENDAR MAHDAVI

PROPRIETORS: DARREN AND JEAN COYLE

HERE'S TO THE BEST THINGS IN LIFE – HEALTH, HAPPINESS & FRIENDSHIPS

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness