

DINNER.

APPETIZERS & SHAREABLES.

 **PEPPER-CRUSTED BEEF CARPACCIO** Parmesan mousse + pickled relish + sunchoke chips **18**

CRAB RANGOON wonton chips **19**

  **KUNG PAO BROCCOLI** sesame + chili **16**

CRISPY SOY CALAMARI shishito + radish + yuzu + Kewpie mayo **18**

 **GREEK NACHOS** wonton chips + mozzarella + dill + kalamata + onion + feta + jalapeño + cucumber **18**
ADD chicken **+8**

 **BEEF BULGOGI LETTUCE WRAPS** kimchi + sriracha mayo + scallion **18**

  **FRIED HALLOUMI** labneh + confit tomatoes + pistachios + za'atar spice **16**

 **Gluten free**  **Vegan**  **Vegetarian**

*Please inform your server of any dietary restrictions or allergies.
While we accommodate allergies, we do not guarantee an allergen-free kitchen.
A gratuity of 18% will be added to parties of 8 or more.*

SALADS.

 **DIPLOMAT SALAD** mixed greens + fennel + radish + sourdough croutons + Baco Noir cheese + lemon vinaigrette **16**

 **KALE CAESAR** Parmesan + crispy chickpeas + candied bacon **16**

 **BURRATA** seasonal accompaniments + Dear Grain sourdough **19**

ADD chicken **+8**

MAINS.

DIPLO BURGER smoked cheddar + caramelized onion + bacon + lettuce + tomato **24**

PIRI-PIRI SHRIMP TAGLIATELLE peppers + chili + garlic + spinach + lemon **30**

  **SPICED CAULIFLOWER** chickpea purée + cucumber + onion + pickled turnip + green tahini + sesame + coriander **23**

 **ROASTED CHICKEN** warm potato salad + buttered green beans + grilled scallion + schmaltz & dill **28**

 **BRAISED BEEF** smoked creamed corn + crispy onions + grilled vegetables + herb oil **38**

ROASTED SALMON herbed spätzle + aguachile + radish **32**

 **PORK CHOP** crispy polenta + sweet potato caponata + jalapeño-tomatillo salsa + chicharrón **28**

CHEF DE CUISINE | BRANDON RAAB