

DINNER.

APPETIZERS & SHAREABLES.

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

 **CRAB RANGOON** wonton chips **19**

 **FRIED BRUSSELS SPROUTS** Calabrian chili + whipped ricotta + tomato jam + basil **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**

 **CRISPY HALLOUMI** hot honey + ranch + pickled vegetables **16**

 **MEXICAN SHRIMP COCKTAIL** avocado + lime + salsa roja + tortilla chips **18**

 **SQUASH TEMPURA** green curry aioli + coriander chimichurri **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 + shaved fennel + roasted carrots + lemon vinaigrette + Dear Grain croutons **16**

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

 **BURRATA** seasonal accompaniments + Dear Grain sourdough **21**

ADD chicken +8

MAINS.

 **DIPLO BURGER** bacon jam + Gruyère + truffle Dijonnaise + gherkins + iceberg **24**

 **RICOTTA GNUDI** brown butter sauce + walnut-sage gremolata + pearl onion **26**

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

CHICKEN SCHNITZEL AU POIVRE tarragon spätzle + mushroom + arugula + peppercorn jus **28**

 **BRAISED BEEF** rutabaga purée + crispy potatoes + sage-rosemary pesto + crispy parsnips + jus **38**

 **ROASTED SALMON** parsnip cream + roasted squash + pumpkin seed salsa macha **32**

10-oz VEAL CHOP PICCATA Parmesan crust + creamed spinach + grilled tomato + crispy prosciutto **48**