

DANIEL'S RESTAURANT + BAR

DINNER MENU

seasonally crafted, locally sourced

STARTERS

FORMAGGI MISTI \$18

three seasonal cheeses served with house pickled vegetables, preserves & crostini VG

VEGAN SATAY \$14

two skewers of grains, vegetables & herbs roasted and served over house pickled vegetables;
accompanied with fresh chermoula V/VG

FIELD OF MUSHROOMS \$16

seasonal mushrooms served pickled, roasted, grilled, sauteed and as a mousse;
served with broccoli rabe, tomato & onion ash V/VG/GF

TUNA TATAKI \$16

blackened tuna served over bed of sweet soy dressed greens, crispy onion & perilla seed

PROSCIUTTO WRAPPED DATES \$12

gorgonzola stuffed dates drizzled with balsamic glaze GF

TWICE COOKED OCTOPUS \$19

braised & grilled octopus with endive & radicchio salad, crispy chickpeas, squash puree, pink sea salt, olive oil & lemon GF

STUFFED CALAMARI \$18

seafood stuffed calamari served over arugula; dressed with lemon & olive oil GF

BREAD BASKET \$12

grilled, fresh bread served with baba ghanoush, hummus & labneh VG

SHISHITO PEPPERS \$12

flash fried and tossed with soy sauce, sesame seeds, black salt & pepper V/VG

DUMPLING DU JOUR \$18

handmade dumplings served with sweet soy glaze

BURRATA WITH FIG \$16 V/VG

burrata & fig jam crostini

MEATBALL AL FORNO \$12

veal & beef meatball served with San Marzano tomato sauce, parmigiana, basil & olive oil; accompanied with grilled bread

SOUP DU JOUR

chef's seasonal creation

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SALADS

FARMER'S SALAD \$15

arugula with seasonal roasted & raw vegetables; served over eggplant puree and dressed with lemon & olive oil V/VG/GF

ROASTED ROOT VEGETABLE SALAD \$17

roasted turnips, beets, squash, acorn squash, radicchio, endive, farro & black lentils with a black pepper vinaigrette V/VG

GRILLED ROMAINE \$16

whole romaine with pickled onion, shaved parmigiana, parmesan crisp, grilled bread & Caesar dressing

SHEPHERD SALAD \$15

chopped cucumber, tomato, bell pepper, onion, parsley, olive oil & lemon V/VG/GF

ENSALADA VERDE \$16

arugula, watercress, asparagus, fava beans, avocado, haricot verts, olive oil & lemon V/VG/GF

ADD PROTEIN: GRILLED SHRIMP \$10. SEARED SALMON \$12. GRILLED CHICKEN \$9

MAINS

BANANA LEAF SWORDFISH \$32

wild caught swordfish filet served with crispy rice, vegetable medley & green coconut curry sauce

PORK SHANK OSSO BUCO \$34

bone in pork shank with white bean ragout, polenta cake & pickled vegetables GF

PIRI PIRI CHICKEN \$26

roasted radicchio, roasted turnips, crispy chickpeas & chimichurri sauce GF

BURGER \$18

8oz. grass fed beef patty with arugula, tomato, pickled red onion, Dijon mayo, choice of American or cheddar cheese, on a brioche bun; served with a side of cornichons & fries

NEW YORK STRIP \$36

12oz. grilled strip steak with polenta cake & honey roasted squash

SEARED SALMON \$28

wild caught Scottish salmon with turnip noodles, tomato dashi & crispy shallots

RISOTTO DEL GIORNO \$22

chef's seasonal risotto

RIGATONI & MEATBALL \$24

ground beef & veal meatball served on top of rigatoni with a San Marzano tomato gravy with shaved parmigiana & basil

TOFU ADOBO \$24

grilled tofu with Filipino marinade, sauteed eggplant, house pickled vegetables & fresh chilis; served with crispy tofu rice V/VG

CHICKEN KATSU \$27

panko crusted & deep-fried chicken with black lentils, farro, stir fried vegetables, honey soy glaze & scallion salad

EXECUTIVE CHEF JAMES CHUN