



EAT PLACE

Executive Chef John Manolatos

INVENTIVE ■ LOCAL ■ SERIOUSLY-GOOD FOOD

CASHIONSEATPLACE.COM @CashionsEatPlace

FOR THE TABLE

Lavash, Lemon-Tahini \$4
Taramasalata \$6
Tzatziki \$5
Black-Eyed Pea \$5
Szechuan Peanuts \$5
Tuscan Liver Crostini \$6
Squash Blossom, Anchovy \$8
Green Tomato, Pickled
Red Onions \$8

RAW

Lamb Mint, Onion, Yoghurt,
Garlic, Radish \$12
Bison Tartar, Potato Chips \$11
Salmon Tartar, Ginger,
Scallions, Mint, Yuzu \$10
Foie Gras, Brioche, Green
Tomato Mostarda 15

VEG

Garlic Mashed Potatoes \$6
Crispy salt-roasted Fingerling
Potatoes, Garlic Aioli \$7
Fried Yucca, Cilantro Mayo \$7
Torpedo Onions, Garlic Scapes,
Red Pepper Feta \$7
Lacinato Kale, Arbol, Garlic,
Petite Yolk, Breadcrumbs \$9
Tomato, Watermelon, Dodonis
Feta, Mint, Kalamata Olives \$10
Cress, Trumpet Mushrooms,
"Lamb Crumbs", Lemon \$9
Black-eyed Peas, Roma Beans,
Carrots, Beets, Yoghurt \$7

MEAT

Milton Local Beef Flank Steak,
Chimichurri \$14
Lamb "Flesh and Bones",
Green Tomato Mostarda \$10
Lamb Skewers, Yoghurt,
Zucchini, Cilantro \$14
Philipino Beef Skewers,
Green Papaya \$11
Milton Local Ham Burger, Saturn
Swiss, Steak Sauce, Brioche \$10

FOWL

Duck Confit, Mulberry Gastric \$14
Chicken Leg Skewers, Miso,
Fried Shallot, Cucumbers \$10
Chicken Breast, Spice, Pickled
Mushrooms, Cress \$15

FISH

Grilled Octopus \$13
Whole Sardines \$10
Whole Shrimp \$15
Salmon, Basil, Roasted Cherry
Tomato Tapenade \$15
Tagliateli, Crab, Butter,
Chives, Breadcrumbs \$15

ENOUGH FOR TWO

16 oz New Frontier Bison Strip
Loin, Steak Sauce \$40
Whole Dorade \$40
Grilled Lamb Shoulder, Lamb
Chorizo, Lamb Ribs \$40

SWEETS

Loukamades, Yoghurt, Honey \$8
Sour Cherry Clafoutis,
Frozen Crème Fraiche \$9
Bread Pudding, Cherry Anglaise,
Walnuts, Vanilla Ice Cream \$9
Grapefruit Sorbet \$8

CHEESE

\$7 each with, Honey, Sweet Hot
Pepper Jam, Walnut Bread

Camembert
Maytag Blue
Pipe Dreams Goat Cheese
Garoxta
Beemster
Dodonis Feta