

THE  
**ALLIS**

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<b>SMALL</b>	N'DUJA BREAD PUDDING mornay, fried egg*	11
	CRUDITÉ pepita dip (V) (GF)	9
	BRUSSEL SPROUTS pickled apple, crispy rice (PB)	8
	FRIES malt vinegar aioli	5
	AVOCADO TOAST* molten egg, basil, chilli, multigrain (V)	14
	CHICKEN LIVER PATÉ* seasonal jam, pickled shallot, multigrain	15

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<b>SOUP &amp; SALAD</b>	BUTTERNUT SQUASH SOUP crème fraîche, toasted pepita (GF) (V)	5/8
	LEAFY GREEN fennel frond vinaigrette (PB) (GF)	7/13
	KALE CAESAR parmesan, escarole, crouton crumb, radish	8/14
	GRILLED GEM blue fog dressing, grilled pear, prosciutto	7/15
	ADD ON grilled chicken, smoked salmon, pan seared salmon	6

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<b>MAINS</b>	GRILLED CHEESE smoked mozzarella, fior di latte (V)	12
	HALLOUMI & CHARRED CAULIFLOWER pita, arugula, chili aioli (V)	13
	TURKEY & HAVARTI bacon, garlic aioli, apple, seedless rye	13
	STEAK SANDWICH* tenderloin, hot giardinara, swiss, horseradish	18
	CHEESEBURGER* dill pickle, onion, fried garlic aioli	13
	ALLIS BREAKFAST* two eggs, smoked salmon, roasted tomato, toast	17
	ATLANTIC SALMON* tarragon creme, roasted cippolini onion (GF)	23

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<b>PIZZA</b>	MARGHERITA San Marzano, mozzarella, basil (V)	15
	BREAKFAST leek bechamel, fingerling, bacon	16
	DELICATA winter green, hot honey, smoked mozzarella (V)	17
	FENNEL SAUSAGE provolone, red onion, garlic, aleppo	18
	PEPPERONI whipped mozzarella, fried garlic, parmesan	18

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*(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.  
Please inform your server of any allergies or dietary practices. Our dishes are made in-house and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*