

Wild ink

DINNER MENU

Small Plates

CRISPY KUNG PAO CHICKEN WINGS 15

Sichuan Pepper Glaze, Ranch Sauce

JAPANESE MILK BREAD 10

Pennsylvania A2 Origin Butter, Maldon Salt

CHICKPEA SPRING ROLL 13

Chive Cream Sauce (v)

BLISTERED SHISHITO PEPPERS 12

Whipped Everything Tofu, Smoked Paprika (ve,gf)

STEAMED EDAMAME 9

Maldon Salt (ve,gf)

GOLDEN CALAMARI 16

Cilantro, Lime, Sweet Soy Chili Sauce

Dim Sum

MUSHROOM STEAMED BUN 13

Shimejii, Shiitake, Maitake, Water Chestnut (v)

CRISPY MAPO DUMPLING 13

Shiitake, Tofu, Ginger (ve)

MAINE LOBSTER & PRAWN HARGOW 25

Squid Ink, Chili, Saffron & Lobster Aioli

PRAWN & BACON SIU MAI 14

Chili, Cilantro, Soy Vinegar

SNOW CRAB RANGOON 16

Pickled Chili, Cilantro, Sweet And Sour Chili Sauce

CRISPY PORK BUNS 14

Smoked Bacon, Catskill Maple Syrup, Chili Sauce

BERKSHIRE PORK DUMPLING 14

Scallion, Mala Chili Sauce

CRISPY BEEF DUMPLING 14

Hunan Spiced Beef, Scallion, Chilies

Sides

ROASTED FINGERLING POTATOES 9

Tamarind Brown Butter Glaze, Chives

ROASTED CHINESE BROCCOLI 12

Crispy Shallots & Garlic, Soy Vinaigrette (ve,gf)

JASMINE RICE 6

(ve,ge)

Appetizers

HEART OF ROMAINE 15

Toasted Parm Bread Crumbs, Shredded Nori, Miso Caesar Dressing

GRILLED SPANISH OCTOPUS 28

Fingerling Potatoes, Shiso Chimichurri, Red Hot Chilies

“HIYAYAKKO” BURRATA 19

Citrus Ponzu, Scallions, Grated Ginger, Bonito Flakes

HEIRLOOM TOMATO SALAD 18

Yuzu Vinaigrette, Persian Cucumber, Pickled Shallots, Mint

SEARED YELLOWFIN TUNA 24

Avocado, Heirloom Tomatoes, Bonito Soy Dressing (gf)

SMOKED HAMACHI PASTRAMI 22

Cabbage Slaw, Hot Miso Mustard, Dill (gf)

MAINE SCALLOP CRUDO 26

Crispy Shallots, Coconut Vinaigrette, Fuji Apple, Chive Oil (gf)

Mains

SEARED MAINE SCALLOPS 41

Curried Sweet Pea Mash,
Snow Pea Salad, Curry Kombu Sauce (gf)

BLACK ANGUS STRIP LOIN 52

Vietnamese Green Peppercorn Sauce, Herb Salad, Lemon (gf)

STEAMED BLACK BASS 34

Ginger Caper Relish, Baby Bok Choy, Soy Dressing

OAKWOOD SHIITAKE TORTELLINI 26

Roasted Dashi Brodo

CRISPY TIGER PRAWNS 48

Meyer Lemon, Scallions, Sichuan Fragrant Sauce

GOLDEN CHICKEN 37

Turmeric, Shishito Peppers, Smoked Chili Sauce

RED BRAISED PORK BELLY 39

Baby Turnips, Leeks, Fennel, Pork Jus

SIZZLING RICE POT 28

Shiitake Mushrooms, Preserved Olive Leaves, Mala Sauce

Soy Glazed Short Rib 12 Suppl | Fried Seabass 10 Suppl

Signature Dishes

PEKING DUCK 95

Jurgielewicz farm duck, scallion pancakes,
pickles, mixed herbs

SOY GLAZED SHORT RIB 85

grass fed beef, scallion pancakes,
halal style red and white sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.
Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.*