

Agrius

restaurant

4 course tasting menu 55

wine pairing 40

agrius kitchen menu 75

beverage pairing 50

smoked beets

walnuts 5

mushroom pepperoni

shiitakes, olive oil, pepperoni spices 5

fried chicken

xo sauce 8

six oysters

elderflower mignonette

19

cherry tomato salad

salami vinaigrette, fish sauce,
sea vegetables, sourdough 14

endive salad

corn salad, pickled beets,
almonds, blue cheese 14

little romaine

not unlike a caesar; herring, sourdough,
garlic, cured egg yolk 14

octopus

potatoes, smoked paprika, garlic,
pickled onion 17

albacore tuna tartare

orach, seaweed,
buckwheat tuile 17

wild ling cod

green romesco, tomato,
dandelion 19

bbq pork taco

onion shell, lime, cilantro 6

radishes

fermented radish butter 5

all the snacks

20

house-made charcuterie

daily selection

with pickles 12/21

eggplant

tzatziki, sumac, mint,
garlic breadcrumbs 14

spaghetti

peas, tarragon, fava beans, lemon,
alpindon 15

spot prawns

leeks, fermented leek vinaigrette,
sour cream, rye, dill 19

pork belly

charred cabbage, pickled mustard,
green garlic mayo 16

chickpea tempeh

turnips, feta,
oregano, sauce vierge 16

hanger steak

snow peas, asparagus, nettle,
red onion, brown butter 20

agrius is an organic restaurant

our bread is baked in a wood fired oven from our own stone milled red fife wheat
we choose local farms and use only sustainable fisheries
we work closely with our friends at farm + field butchers

groups of 7 or more are subject to an 18% large party gratuity
all ingredients are not listed, please inform your server of any allergies