

SALADS

Grilled Pecorino Caesar Salad	JD 7
Chicken Cobb Salad	JD 11
Grilled Corn & Quinoa Salad	JD 8
Seasonal Salad	JD 6.5

SMALL PLATES TO SHARE

BBQ Corn Ribs	JD 6
Chicken Tender Bites	JD 5.5
Pastrami Smoked Salmon	JD 11.5
Cajun Shrimp Polenta	JD 9.5
Charcoal Grilled Eggplant (vegan)	JD 5
Charcoal Grilled Spaghetti	JD 8.5
Cacio e Pepe	

SANDWICHES

Ask about our Keto Bun JD 2.50

Classic Foodsmith Angus Burger	JD 9.5
Brie & Black Truffle Angus Burger	JD 13
<b>Prime Wagyu Burger</b>	
with Cheese	JD 13
with Bone Marrow Butter	JD 15
Garlic Lemon Grilled Chicken	JD 8
Beetroot Burger (vegetarian)	JD 8
Pulled Angus Beef Short Rib	JD 14
Wagyu Katsu Sando	JD 30
Grade A5 Wagyu	
Short Rib Grilled Cheese	JD 18.5



STEAKS

200 gm Fillet Steak	JD 25.5
Glazed With Our Compound Bone Marrow Butter	
300 gm Ribeye Steak	JD 28
250 gm Flat Iron Blade Steak	JD 20
Served With Chimichuri	
250 gm Wagyu Sirloin Steak	JD 25
150 gm Wagyu Katsu Plate	JD 30
Grade A5 Wagyu	

SIDES

Grilled Vegetables	JD 5
Sautéed Spinach	JD 5
Mac & Cheese	JD 5.5
Potato Dauphinoise	JD 5
French Fries	JD 5

MAINS

Skewered Chicken	JD 9.5
Grilled Sea Bream	JD 15.5
Maple Glazed Salmon with Green Beans	JD 18.5
Smoked Short Rib with North Carolina BBQ Sauce	JD 23
Grilled Cauliflower Steak (vegan)	JD 7.5

DESSERT

Cherry Pie	JD 7
Banana Chocolate Crumble & Salted Caramel Gelato	JD 7
S'mores	JD 7
Japanese Milk Bread Pain Perdu	JD 7

GELATI E SORBETTI

2 scoops with toppings

Vanilla Gelato	JD 4.5
Medjool Date Gelato	JD 4.5
Salted Caramel Gelato	JD 4.5
Strawberry Balsamico Gelato	JD 4.5
Pistachio Gelato	JD 4.5
Limone Sorbetto	JD 4.5
Dark Chocolate Sorbetto	JD 4.5

Please inform your waiter about any food allergies or special dietary needs  
Prices are subject to service charge & sales tax