



queensyard

KITCHEN + BAR

SNACKS

- Bread & Butter / mini sourdough boule, Marmite butter
- “KFC” / fried chicken & cauliflower, sriracha mayo, lime
- Charred Smashed Avocado / sweet potato crisps
- Pimento Cheese Fritters / red pepper mostarda
- Bread & Butter / mini sourdough boule, Marmite butter
- Raw Marinated Yellowfin Tuna / chives & lime sour cream
- Maryland Crab Dip / crispy sunchokes, confit lemon
- Persian Cucumber Salad / compressed melon, smoked ricotta
- Shaved Cauliflower Salad / golden raisins, parmesan, almonds, capers, dill, vinaigrette
- Tuscan Kale Salad / smoked goat cheese, buttermilk dressing

BUTCHERS CART FOR TWO

T-Bone Steak / truffle mac & cheese, potato gratin to share MP.

please allow 20 minutes for preparation

BRUNCH

- 4. Nutella French Toast / pop-corn and vanilla anglaise 18.
- 15. Loch Duart Smoked Salmon / potato rosti, creme fraiche, smoked trout roe 21.
- 15. Deviled Eggs / California uni, smoked paprika, black truffle 22.
- 15. Truffle Mac & Cheese / ricotta cavatelli, mascarpone, aged parmesan, cheddar 30.
- 4. Buttermilk Fried Chicken Sandwich / brioche bun, charred jalapeno relish, cabbot cheddar 22.
- 19. Rice Pudding / Philadelphia cream cheese, crispy parmesan, figs 15.

FROM THE GRILL

- 10. Creekstone Skirt Steak / café de Paris butter, chips 33.
- 10. Fried Cod & Chips / minted peas, tartar sauce 27.
- English Muffin Burger / American cheese, bacon, housemade pickle, QY sauce 24.
- Squid Ink Linguine / lobster, samphire & basil sauce, bottarga 29.