

FOLKLORE

SMALL PLATES

FOLKLORE CAESAR SALAD*

Romaine Hearts, Shaved Red Onion, Sun-dried Tomato, Caper, House Crouton, Parmigiana, Dill & Creamy Garlic Dressing 14
Add Piri-Piri Chicken 8

CRISPY GREEN FALAFEL *GF*

Served with Tzatziki Sauce 10

BATATAS À MURRO *GF*

Crispy Smashed Potatoes, Piri Piri & Folklore Sauce 12

BAKED GOAT CHEESE

Dressed Greens & Garlic Toast 16

CHOURIÇO À BOMBEIRO* *GF*

Lemon Garlic Aioli 14

FOLKLORE CLAM CHOWDER

Chouriço, Bacon, Brown Butter & Dill
Served with Toasted Papo-secos 14

POLVO GRELHADO *GF*

Confit Octopus, Golden Potato, Olive, Garlic, Onion, Piri-Piri & Herbs 18

SWEET CHILI CAULIFLOWER *GF & VG*

Fried Garlic, Cilantro & Mint 14

LITTLE NECKS À ALENTEJANA

Andrade's Catch Little Necks, Caçoila, Garlic Butter, White Wine, Pork Jus, Pickled Red Onion & Herbs served with Toasted Papo-secos 18

TO SHARE

FOLKLORE BOARD

Prosciutto, Charred Chouriço, Lemon Garlic Aioli, Queijo São Jorge, Fig Jam, Seasonal Fruit, Queijo Fresco, Pimenta Moída, Olives & Toasted Papo-secos 28

LARGE PLATES

BIFE a CAFE *GF*

Seared Prime NY Strip, Espresso Cream Sauce, Fried Farm Egg & Dressed Baby Greens 38

NOLA-STYLE SHRIMP & GRITS *GF*

Chouriço, Smoked Bacon & Creole Spices
Served over Creamy White Corn Grits 28

CHEF ELI'S BOLOGNESE

Beef, Pork Shoulder & Pancetta simmered in Tomato, White Wine, Stock, Milk & Herbs tossed with Prica Farina Pappardelle & topped with Gremolata & Parmigiana Reggiana 28
Vegan Option Available upon Request!

HONEY GOCHUJANG GLAZED SALMON

Served over Baby Greens with Edamame, Avocado, Cucumber, Sesame Cabbage Slaw, Crispy Wontons, Toasted Sesame Seeds & Cilantro 32

GREEK CHICKEN BOWL

Piri Piri Grilled Chicken Thigh with Farro, Greek Olives, Cherry Tomato, Cucumber, Pickled Red Onion, Tzatziki, Feta, Vinaigrette & Dill 28

FOLKLORE BURGER*

Grass-Fed Beef Patty, Chouriço, Queijo São Jorge, Shaved Red Onion, Fig Jam, Arugula & Mayo on a Grilled Brioche Bun served with Choice of Side 18

PHOEBE'S FISH & CHIPS* *Served every Friday!*

Today's Fresh Catch, Seasoned French Fries, Coleslaw, Tartar Sauce & Lemon 24

GF = Gluten Free VG = Vegan

ALLERGEN STATEMENT:

Before placing your order, please inform your server if you or anyone in your party has a food allergy.
Thank you!

*This item is prepared with raw egg and will increase your risk of foodborne illness