



kome

LUNCH

TUE - FRI 12PM - 2.30PM

Starters

- PICKLED & PRESERVED CURACAO VEGETABLES - locally sourced and prepared at their peak | 16
- FUNCHI FRIES - tomato jam, grana padano | 20
- BRUSSELS SPROUTS - mint, chili, star anise, lemongrass-honey syrup | 32
- MUSHROOM TOAST - assorted mushrooms, goat cheese creme fraiche, cured egg yolk | 36
- CRISPY CALAMARI - lime, plantain, chili, cilantro, kasundi sauce | 32
- PORK BELLY SLIDERS (2pc) - napa cabbage, cucumber, Hawaiian roll, hoisin-plum sauce | 36
- OCTOPUS CARPACCIO - tomato, lychee gel, red onion, fermented black bean vinaigrette | 49
- MIKE'S HOT CRAB DIP - snow crab, krab, cream cheese, old bay seasoning, baguette | 38
- CAJUN SHRIMP DUO - sauteed shrimp, shrimp & pork andouille, holy trinity, citrus butter, okra | 39

Plates

- CAESAR - crisp romaine, cherry tomato, grana padano, funchi croutons | 29
add chicken | fish | 20 add steak | 28 add tofu | 18
- D'FARM LEAFY GREENS - capers, crispy quinoa, feta, garden vegetables, fine herb vinaigrette | 28
add chicken | fish | 20 add steak | 28 add tofu | 18
- CHICKEN & WAFFLES - deep-fried, powdered sugar, Bazbina honey, Korsuba hot sauce | 36
- KOME TACOS (3) - flour tortillas, cabbage, pico de gallo, cilantro creme fraiche, lime | 36
choose: blackened mahi mahi | tofu a la plancha | chicken rajas
- SMASHBURGER - American cheese, brioche bun, caramelized onions, horseradish, parm fries | 36
- SPICY FRIED CHICKEN SANDWICH – bread & butter pickles, slaw, parm fries | 36
- PESCADO DEL DIA - batata dushi, leeks, garlic greens, coconut beurre blanc, chili crunch | 42
- SEARED RIBEYE STEAK - batatas murros, chimichurri, local arugula, roasted garlic aioli | 49
- SMOKED BEEF BRISKET - mashed potato, braised greens, brisket jus, tobacco onions | 60
- RISOTTO DEL DIA - chef's daily creation, see your server for details | 37
add chicken | fish | 20 add steak | 28 add tofu | 18
- SMOKED DUCK & PAPPARDELLE PASTA - pumpkin, fennel, cashews, fine herbs, ricotta | 52

Sides

- Bakeshop Bread Basket | 14
- Mixed Green Salad | 16
- Kouseband w/ Black Bean Vinaigrette | 16
- Truffled Mac-n-Cheese | 22
- Butter Whipped Potatoes | 16
- Parmesan Fries | 18

We give thanks to our local producers

Chispalos Urban Hydroponics

Zeven Oven & Cups

Hofi Cas Cora

Bazbina Farm

Dushi Tera

D'Farm

Happy Chickens

