



Soup & Salad

Braised duck pot pie 5 / bowl 9

Waldorf wedge salad, golden raisins, celery, green apple, bleu cheese 12

Roasted beet salad, blood orange, endive, goat cheese, Marcona almonds, mint & grapefruit vinaigrette 13

Little gem lettuce, focaccia crouton, dill, chive, anchovy, grana Padano, buttermilk Caesar 11

Cheese & Charcuterie 5/selection

Small Plates

Warm, savory gougeres, baked with herbs & gruyere cheese, whipped brown butter 7

Confit bravas potatoes, spicy preserved tomato, shaved manchego, paprika cream 11

Pig trotter terrine, sous vide egg, aioli, capers, whole grain mustard, grilled bread 12

Roast Quail stuffed with sausage & dirty rice, apple spiced braised collard greens, buttermilk mustard 15

Pan seared brussels sprouts, bacon, bleu cheese, green apple, apple butter 13

Seared bay scallops, celery root & clam broth puree, crispy bacon & potato, celery leaves & confit leeks 17

Spinach, ricotta & egg yolk filled raviolo, parsley pesto, mushroom conserva, speck

Butternut squash agnolotti, broccoli rabe, pine nuts, brown butter & grana Padano, pickled shallots 16

Steamed mussels in white wine & sambuca broth, whole grain mustard, pancetta & tarragon 15

Entrees

Wild boar ragu, house made tagliatelle, grana Padano 27

House made Porchetta, parsley pesto, broccoli rabe, pickled Calabrian pepper, grana Padano 29

Local Duck Breast, radicchio, pickled mustard seed, blood orange, farro & persimmon 30

Seared Icelandic Cod, white bean & mushroom conserva, charred onion broth, scallion & radish 28

Brisket Burger, gruyere cheese, green tomato, sautéed onions, aioli, house cut frites 17

Braised Lamb Shank, broccoli rabe, polenta, marcona almonds, blood orange & lamb jus 31

Hand-made ricotta gnocchi, pan seared swiss chard, sherry butter, oyster mushrooms,
bread crumbs, charred leek oil 25

Roasted spaghetti squash, quinoa & raisin, walnuts, Meyer lemon butter, yogurt 24

