



Soup & Salad

Braised duck pot pie 5 / bowl 9

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

Kale, red wine cranberries, orange, pecan praline, manchego, Meyer lemon 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 gruyere cheese, whipped brown butter 6

Confit bravas potatoes, spicy preserved tomato, shaved manchego, paprika cream 10

Confit leg of duck, parsnip puree, green apple chutney, salted caramel, roasted pecans 17

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

Seared bay scallops, butternut squash puree, crispy speck, green apple, crispy kale, charred leek oil 16

Pig trotter terrine, sous vide egg yolk, aioli, caper & whole grain mustard, grilled bread 12

Fermented black bean agnolotti, savory pumpkin, sautéed kale, sherry cream, fried sage 16

Steamed mussels in white wine & sambuca broth, whole grain mustard, pancetta & tarragon 14

Entrees

Wild boar ragu, house made tagliatelle, grana Padano 27

Milk braised cured pork belly, warm spice braised red cabbage, red quinoa, apple butter & orange jus 26

Smoked Cornish game hen, fig stuffing, mushroom, bacon & leek hash, maple syrup 28

Crispy wing of skate, creamy polenta, sautéed kale, caper brown butter, grilled lemon 25

Brisket Burger, aged cheddar, iceberg lettuce, marinated heirloom tomato, onion, aioli, pickle, frites 17

Coffee rubbed angus short rib, mole, aged cheddar pomme puree, caramelized fennel & roasted corn 30

Hand-made ricotta gnocchi, pan seared swiss chard, sherry butter, oyster mushrooms,
bread crumbs, charred leek oil 24

Roasted spaghetti squash, quinoa & raisin, walnuts, Meyer lemon butter, yogurt 23

