

CHRISTMAS EVE



SMALL PLATES

POTATO SOUP 7
crème fraîche - bacon

GARDEN SALAD 10
artisan greens - chef's selection of seasonal fruit, nuts, & cheese - chive vinaigrette

WARM FALL SALAD 15
pork belly - white beans - black eyed peas - swiss chard - pickled peppers - baby beets - bacon white wine

SMOKED SALMON 12
granola crumble - whipped feta - preserved lemon

BURRATA 14
pine nut crumble - honey toasted crouton - herb butter - sun-dried tomato relish - black olive

TEMPURA FRIED CAULIFLOWER 12
buttermilk vinaigrette - sultana - fried capers

CRAB CAKE 15
kohlraabi - creole remoulade - chimichurri

CHARCUTERIE small 25 | large 40
assorted cheeses and house cured meats with accompaniments

LARGE PLATES

EICHNER'S FARM HEN 24
cornbread montpellier butter - medjoul date - corn butter - wheat berries - chorizo sage emulsion

STRIPED BASS 27
english peas - farro - chipotle cream - purple cabbage

SCALLOPS 30
sunchoke - confit garlic - sun-dried tomato - confit leeks

DRY AGED PRIME STRIP 32
hay smoked - whipped yukon potatoes - roasted onion - wild mushrooms - veal jus

SHORT RIB 28
butternut squash - brown butter - tempura bacon - confit yolk - wild mushrooms

KING CRAB TAGLIATELLE 25
lemon - butcher's pepper - fresh herbs

BUTTER BURGER 16
house ground brisket - american cheese - lettuce - tomato - onion - brioche - garlic fries

VEGETARIAN 23
daily preparation

SIDES

YUKON POTATO PURÉE 10

BRUSSELS SPROUTS 8
bacon - golden raisins - apple cider vinaigrette

Executive Chef - Aaron Allen
Sous Chef - Brett Sanders

not all ingredients are listed - please inform your server if you have any dietary restrictions or food allergies
a 20% gratuity is included for parties of 10 or more
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness