

# DINNER



## 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

SQUASH SALAD 12  
house cured prosciutto - butternut squash - whipped chèvre

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

RICOTTA GNUDI 13  
parmesan - brown butter

TEMPURA FRIED CAULIFLOWER 12  
buttermilk vinaigrette - sultana - fried capers

KING CRAB TAGLIATELLE 15  
lemon - butcher's pepper - fresh herbs

CRAB CAKE 15  
kohlrabi - creole remoulade - chimichurri

EICHNER'S FARM FRIED CHICKEN 12  
white cheddar polenta - jalapeno apple cider gastrique -  
green tomato

BEEF TARTARE 15  
shallot - caper - cured yolk - grilled rustic white bread

MUSSELS BOURRIDE 16  
garlic aioli - tomato concasse - fennel - carrot - pommes frites

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

SCOTTISH SALMON 27  
sunchoke - sun-dried tomato - confit garlic - confit leeks

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

CRAB CAKES 30  
haricots verts - kohlrabi - chimichurri - creole remoulade

PORK LOIN 28  
cinnamon raisin bread stuffing with bacon &  
pablano peppers - harissa mascarpone

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

ELK 32  
molasses glazed spiced carrots - lime -  
walnut corriander crumble

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

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

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

RICOTTA GNUDI 20  
parmesan - brown butter

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