

DINNER



SMALL PLATES

BROCCOLI SOUP 7
brown butter - red chili

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

KALE SALAD 10
cape gooseberries - beets - apple - spiced nuts -
buttermilk vinaigrette

SMOKED SALMON 12
granola crumble - whipped feta - preserved lemon

BURRATA 14
prosciutto - yolk - honey - mint - roasted squash oil

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
romesco

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

MUSSELS BOURRIDE 16
saffron aioli - tomato concasse - fennel - carrot - grilled bread

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

LARGE PLATES

EICHNER'S FARM HEN 24
cornbread montpellier butter - apple butter - wheat berries -
baby artichoke - chorizo sage emulsion

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

SCALLOPS 27
barley - gooseberries - purple cabbage - chipotle cream

CRAB CAKES 30
romesco - bok choy

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

30 DAY 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