



DINNER

fall 2017

SMALL PLATES

- CAESAR SALAD *romaine, croutons, parmesan ...* 8
- OYSTERS *preserved lemon, blood orange mignonette ...* MKT
- V** FRIED AVOCADO *cucumber, crushed chilies, sesame, peanuts ...* 10
- WEDGE SALAD *blue cheese, bacon, fried shallots ...* 10
- *BEEF TARTARE *duck egg, grated horseradish ...* 12
- BORSCHT *brussels, dill, crème fraiche, scallions ...* 6
- POZOLE *pork shoulder, hominy, tostada ...* 8
- POKE *tobiko, sesame, blood orange ponzu ...* 12
- V** BRUSSELS SPROUTS *spicy tonnato, shaved parmesan, pepitas ...* 8
- STEAMED MUSSELS *roasted garlic, white wine and crispy baguette ...* 12
- BONE MARROW *parsnip purée, bacon jam, arugula ...* 12

LARGE PLATES

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| FRIED CHICKEN 22
<i>mashed potatoes, collard greens, spiced honey</i> | V BUTTERNUT SQUASH GNOCCHI 18
<i>roasted garlic, thyme, micro greens</i> |
| BRAISED PORK BELLY 24
<i>avocado grits, gumbo file, fried lotus root</i> | BRAISED LAMB SHANK 24
<i>lemon risotto, sundried tomatoes, oyster mushroom</i> |
| PAN SEARED DIVER SCALLOPS 25
<i>brussels sprout Kim chi, smoked scallop congee</i> | SEARED AHI TUNA 26
<i>balsamic, broccolini, pomegranate, sunflower seeds</i> |
| V MUSHROOM RAVIOLI 20
<i>goat cheese, oyster and chanterelle mushrooms, sage</i> | *CHEFS CHOICE STEAK MKT
<i>celeriac and horseradish purée, roasted Brussels sprouts</i> |
| *BLACK ANGUS BURGER 15
<i>bacon, lettuce, onion, pickles, sunny egg, American cheese</i> | *PAN ROASTED IRISH ORGANIC SALMON 24
<i>scalloped potatoes, braised mustard greens</i> |

ask your server about today's sandwich special

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

V dishes are made vegetarian. Please let your server know if you have any food allergies or dietary restrictions, as we are more than happy to accommodate

groups of 8 or more are subject to an 18% gratuity