

APPETIZERS

BAKED POTATO TOTS 12
bacon, chive, cheddar, sour cream

APPLE CRANBERRY TARTINE 15
smoked apple butter, squash & carrot à la grecque, pepitas,
cranberry, midnight moon

PRIME BEEF TARTARE 18
spicy mustard, cured egg yolk, pickled ginger, capers, garlic aioli

LAMB CARPACCIO 18
lamb loin, shawarma spice, confit tomato, tzatziki, feta, warm pita

EAST VS WEST 36
east and west coast oysters on the half shell
white balsamic mignonette, bloody mary cocktail sauce

SOUP & SALADS

TOMATO SOUP & GRILLED CHEESE 15
ciabatta, classic tomato soup

CRUNCHY LETTUCES 10
vegetable crudité, little gem, bibb, three peppercorn dressing, parmesan

FALL SQUASH SALAD 13
acorn squash, red quinoa, spiced pecans, stracciatella, arugula, fall spice vinaigrette

BEET & TOFU 15
marinated tofu, roasted & pickled beets, citrus, shaved radish, pickled peanut, soy vinaigrette

ENTREES

BRAISED PORK SANDWICH 18
havarti, shitake bacon, pickled peppers, roasted garlic aioli, spanish batard

BISON BURGER 22
sweet and sour kale, butterkäse, horseradish aioli, cranberry beet ketchup

LOBSTER ROLL mp
lemon-tabasco remoulade, pea shoots, old bay chips

TORCHIO PASTA 20
charred broccoli, mushroom conserva, pickled peppers, crème fraîche

DUCK CONFIT 25
lavendar honey, lentils, cipollini aigre doux, pickled mustard seeds, orange, watercress

PAN ROASTED WHITEFISH 27
mussels, bacon, thumbelina carrot, pearl onion, chowder sauce

DESSERTS

CITRUS, TEA, AND HONEY 9
gingerbread dream cake, lemon cream, citrus, honey ice cream, fennel pollen

ROASTED APPLE FINANCIER 9
marcona almond ice cream, smoked vanilla crème anglaise

TIRAMISU 9
white coffee ice cream, mascarpone cream, amaretto ladyfingers, white chocolate

CHOCOLATE COOKIE BOARD 14
cinnamon s'more, chocolate french macaron, chocolate alfajores, speculoos dark chocolate

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD