

APPETIZERS

FALAFEL 18

harissa, roasted cauliflower, cucumber, curry pickle, raita, mint

GOAT CHEESE TARTLET 18

chèvre, charred onion jam, grilled asparagus, pea purée, arugula

LAMB CARPACCIO 18

lamb loin, shawarma spice, confit tomato, tzatziki, feta, warm pita

SMOKED FISH BOARD 20

housemade crème fraîche, roe, stone-ground mustard, dill

OYSTERS ON THE HALF SHELL 36

chef's selection, traditional accoutrements

SALADS

CRUNCHY LETTUCES 12

vegetable crudité, little gem, bibb, three peppercorn dressing, parmesan

FARM SPINACH SALAD 14

sorrel, endive, snap peas, spiced marcona almond, quinoa, chèvre, rhubarb ginger vinaigrette

BEET & TOFU 15

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



consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

FRIED CHICKEN SANDWICH 16

bread & butter pickles, coleslaw, garlic aioli

BISON BURGER 24

massaged kale, butterkäse, horseradish aioli, beet ketchup, sweet potato fries

LOBSTER ROLL mp

butter, chive, preserved lemon, pickled shallots, salt & pepper chips

PARISIENNE GNOCCHI 20

tomato jam, stracciatella, market giardiniera, arugula

DUCK CONFIT 25

smoked chicken broth, white beans, charred carrots, smoked & pickled kale, roasted fennel

SKUNA BAY SALMON 28

pommes rösti, farm vegetables, ramp & fava vinaigrette, mustard greens

DESSERTS

APRICOT, LEMON, VIOLET 9

violet mousse, vanilla scented apricot, lemon cream, lemon madeleines

ANGEL FOOD CAKE 9

lemon mousse, huckleberry jam, fromage blanc sorbet

TIRAMISU 9

white coffee semifreddo, mascarpone cream, amaretto ladyfingers, dark chocolate

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD