

## FIRST PLATES

## duck raviolo

mushroom &amp; duck broth, toasted almond - 11

## mushroom fritto

buttermilk fried mushrooms &amp; vegetables, sage aioli - 12

## seared ahi tuna

deviled egg puree, burnt miso, pickled ginger - 15

## napa cabbage wraps

whiskey braised short rib, kimchi,

fish sauce caramel, hazelnut - 12

## duck &amp; trout

duck rillettes, trout sardines, crostini, mustard,

smoked sea salt - 14

## whipped goat cheese

local goat cheese, honey,

shaved prosciutto, grilled bread - 15

## steamed mussels &amp; escargot

local beer, dijon, fingerling potato,

grilled bread - 16

## SOUP &amp; SALAD

## sweet carrot soup

smoked buttermilk - cup 6 / bowl 9

## chef's soup special

cup 6 / bowl 9

## grilled romaine

mustard vinaigrette, artichoke hearts, bacon lardons - 9

## beet &amp; goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

## maple port arugula

maple port vinaigrette, candied pecans, apples,

bleu cheese ice cream - 9

## bistro frisée salad

bacon, bleu cheese, apples, toasted walnuts, sherry

vinaigrette 9

## ENTREES

## winter squash risotto

goat cheese, roasted squash, pepitas - 18

## chicken roulade

roasted root vegetables, pickled beet purée - 22

## double bone-in pork chop

pecorino grits, apple mostarda - 25

## honey bourbon glazed salmon

cauliflower purée, braised greens,

white bean succotash - 27

## brown butter trout

french onion schmear, farro, charred broccolini - 29

## seared duck breast

butternut squash ribbons, glacé,

shiitake mushrooms - 32

## braised lamb pot pie

fried brussels sprouts - 28

## stroganoff

chef's kc strip, pappardelle pasta, local mushroom,

white wine, herbs - 23

## grilled chef's kc strip

bourbon chamomile sweet potato, charred broccolini,

veal jus, pickled shallot - 36

## SIDES

## fried brussels sprouts

local beer vinegar, cranberry, lardon - 6

## charred broccolini

parmesan, lemon zest - 5

## winter squash risotto

goat cheese, roasted winter squash, pepitas - 9

## WEEKLY CHEF'S SPECIALS

Experience a new Chef's Specials menu each week. Our Chefs love playing with food, and each week offer a different themed menu.

Culinary Team—**Robert Brassfield & Neil Trumpy**  
GM/Sommelier — **Lindsey Scotney**