

## SMALL PLATES

### **Nickel City Cheese** / \$14

*Daily Selection,  
Fruit Compote,  
Honey, Toast*

### **Charcuterie** / \$16

*Daily Selection,  
Toast, Grain Mustard,  
Cornichons*

### **Cauliflower** / \$9

*Coriander-Quince Glaze,  
Smoked Asian Pears,  
Spiced Struessel*

### **Roasted Marrow** / \$13

*Pepper Jam,  
Greens, Shallot,  
Croutons*

### **Flat #12 Mushrooms** / \$12

*Seasonal Accompaniment*

### **Bread Hive Epi Roll** / \$4

*House Cultured Butter*

### **Pierogi** / \$14

*Braised Short Rib, Pickled Jalapeno  
Celeriac Puree, Jalapeno Puree,  
Bleu Cheese, Celery, Jus*

### **Potatoes** / \$8

*Fried Fingerling,  
Tamarind, Creme Fraiche,  
Basil Yogurt, Fried Garlic*

## ENTREES

### **Aged Duck Breast** / \$29

*Braised Swiss Chard, Winter Squash  
Puree, Fried Potatoes, Jus*

### **Prime Hanger Steak** / \$24

*Potatoes, Scallion,  
Braised Onion, Bleu-Jus*

### **House Grind Burger** / \$15

*Arugula, Pickled Red Onions,  
Bleu Cheese, Chips*

### **Loose Cannon** / \$14

*Meatball Bomber,  
Sauce, Baby Arugula,  
Mozzarella, Chips*

### **All Natural Chicken Thighs** / \$19

*Ricotta-Dill Agnolotti,  
Preserved Lemon Mustard,  
Roasted Fennel*

### **Shrimp-n-Grits** / \$24

*Logan Mills Grits,  
Cippolini Onion, Bacon  
Lardon, Tomato Nage*

## DESSERTS

*All Desserts \$8*

### **Mousse**

*Chocolate Mousse,  
Coffee, Shaved Chocolate*

### **Old Grand Dad**

*Bourbon-Vanilla Ice Cream,  
Chocolate Sauce, Spanish Peanuts,  
Bourbon Cherry*

### **Cheesecake**

*Pineapple,  
Graham Crumble,  
Pink Peppercorn*