dinner

SNACKS

*house popcorn 3.25
deviled eggs 3.25
spiced nuts 4.25

PLATES

fries 7.50
roasted garlic aioli
gazpacho 8
heirloom tomatoes, basil, sherry vinegar + olive oil
panzanella 11
tomatoes, bread, charred cucumber, red onion + basil
"kitchen sink" kale salad 12
apricot, almond, castelvetrano olive, radish, preserved lemon + yogurt dressing
"rullepølse" toast 12
pork loin, lovage, cherry agrodolce + pickled scape aioli
butter lettuce + tarragon 11.5
pickled shallot, sunflower seed + ricotta salata
capellini + sun gold tomatoes 15
bottarga, chili flake + basil
grilled beef tongue + marrow toast 17
pickled beef relish, parsley + coriander cream
succotash 13
corn, zucchini, tomato, green beans + tarragon
the annette burger + fries* 15.5
7x wagyu beef, house english muffin, chow chow sauce, cheddar + sour pickles
roasted half chicken 29
dandelion greens + px sherry vinegar
wood-fired bone-in pork chop 33
tetra squash, romesco, basil + pickled peppers
roasted whole fish mp
scarlet runner beans, roasted tomatoes + lovage

*these items may be served raw or undercooked, or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

for parties of 6 or more, an automatic gratuity of 20% will be added.
in the interest of good + prompt service, we do not split checks by item. we only split checks evenly. we encourage the use of venmo. thank you!
our point-of-sale system cannot accept stanley marketplace gift certificates.
HOUSE COCKTAILS - $12

peachin' to the choir (on tap)
reyka vodka, mathilde pêche liqueur, amaro nonino, peach + lemon

the loving cup
elijah craig bourbon, pimm’s + preserved lemon cordial

arch-cuke of stanley
lillet rosé, campari, barsol pisco, lime, basil + cucumber

corn a macabre
madre mezcal, pabst white whiskey, corn, strongwater wildfire bitters + spiced rim

the buzz word
milagro reposado, st. germain, lemon, lovage, dill + honey

plum luck
barsol pisco, white wine, plum + lime

the annette martini
leopold brothers’ navy gin, miro vermouth, pear eau de vie, salers + olive

BEER - $7

cheluna annette kolsch (on tap, 12 oz.)
crooked stave ipa (on tap, 12 oz.)
stem off-dry cider (on tap, 5 oz.)
anchor steam ale
oakshire amber ale
bell’s brewery two hearted ipa
crooked stave sour rosé
modelo especial - $4

HOUSEMADE SODAS - $5

lemon rose soda
orange cream soda
lovage dill soda

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