

for the table

Dungeness Crab & Pimento Cheese Crackers* <i>dane's rye cracker & sweetwater cheddar</i>	8	<i>Pickett's Ranch</i> Trout Deviled Eggs <i>jim everette's farm eggs</i>	8
<i>Louisiana</i> Crawfish Fritters <i>smoked paprika remoulade</i>	11	<i>Delano Farm's</i> Strawberry Tartine <i>dane's sesame seed sourdough, st. andre triple crème brie, florida blueberry & bee pollen</i>	7

first courses

Spring Onion & Yukon Gold Potato Soup <i>butter poached maine lobster & kenny's bacon oil</i>	16	Sautéed Sea Scallops* <i>aunt molly's dill potato salad, fava bean, asparagus & hollandaise</i>	15
<i>Tucker Farm's</i> Lettuces <i>delano farm's strawberries, pickled spring onion, bee pollen-olive oil crumble & buttermilk-ramp dressing</i>	11	Pork Belly "Croque Madame"* <i>buttermilk biscuit, serrano ham, quail egg, smoked gouda mornay sauce & blueberry jam</i>	14
Warm Roasted Beets <i>blackberry farm sheep's milk cheese, strawberries, asparagus & rhubarb</i>	12	Beef Tartare* <i>shallots, capers & jim everette's egg</i>	13
<i>Chinook, Washington</i> Dungeness Crab* <i>seeded cracker, daymoon's watercress, spring pea & strawberry-ramp vinaigrette</i>	16	Seared Foie Gras* <i>black olive-parmesan shortbread, delano farm's strawberry, cucumber & cardamom yogurt</i>	23

main courses

<i>Pickett's Ranch</i> Trout <i>french green beans, rhubarb, almonds & dijon butter</i>	25	Seared Duck Breast & Confit* <i>sunchoke-chick pea hummus, brussels sprouts & fava bean-ramp gremolata</i>	29
<i>Springer Mountain Farm's</i> Free Range Chicken <i>handmade gnocchi, kenny's bacon, shiitake mushrooms, fiddlehead ferns, fava bean & lemon</i>	25	Wagyu Beef Zabuton Steak & Brisket* <i>riverview farm's mascarpone grits, local oyster mushroom & crabtree farm's charred kale</i>	36
<i>Alderland Farm's</i> Pork Porterhouse <i>roasted sweet potatoes, bloomsbury farm's swiss chard, pickled green strawberries & yuzu miso glaze</i>	26	Roasted Beef Filet* <i>ramp-potato puree, spring peas, baby carrots & smoked brisket butter</i>	39
<i>Broken Arrow Ranch</i> Axis Venison* <i>baker farm's buttered "popcorn" rice & thatcher farm's strawberry-cucumber salad</i>	37	Open Faced Vegetable Raviolo <i>crabtree farm's baby zephyr squash, kale, oyster mushroom, roasted tomatoes, grana padano & ramp-asparagus sauce</i>	23

spring market menu

first

<i>Crabtree Farm's</i> Braised Leeks & Country Ham* <i>sequatchie cove dairy coppinger reserve, fava beans, toasted bread crumbs & smoked trout mayo</i>	14
<i>Blackberry Farm's</i> Sheep's Milk Cheese Tart <i>dane's pie crust, crabtree farm's baby zephyr squash, fiddlehead ferns & grape must</i>	15

dessert

Maple-Pecan Bread Pudding <i>salted caramel & butter pecan ice cream</i>	10
Passionfruit-Chocolate Cake <i>milk chocolate praline, dark chocolate mousse & caramel passionfruit cream</i>	10

main course

<i>GulfRed</i> Snapper <i>grana padano risotto, asparagus, morel mushrooms & spring onion vinaigrette</i>	28
16oz Prime Kansas City Strip* <i>baked sweet potato & sautéed baby greens</i>	43

Spring 2018 • Chef Rebecca Barron
Sous Chef Patrick Sawyer • Pastry Chef Dane Frazier

*consuming raw or undercooked foods such as meat, poultry, fish, shellfish & eggs may increase your risk of foodborne illness

craft cocktails

April Showers <i>cathead honeysuckle vodka, yellow chartreuse, strawberry-rhubarb, thyme, lemon, sparkling</i>	12
Garden Variety <i>letherbee gin, cocchi americano, pink peppercorn-thyme syrup, grapefruit, lemon</i>	10
Murder She Wrote <i>reposado tequila, aperol, mango puree, lime, burlesque bitters</i>	11
Thunder in Paradise <i>meyers dark rum, white rum, giffard banana, passionfruit, pineapple, lime, orange juice</i>	13
Grapefruit Scofflaw <i>old dominic toddy whiskey, dolin dry vermouth, aperol, grenadine, grapefruit bitters</i>	12
Town & Country <i>laphroaig scotch whiskey, wild mushroom syrup, lemon, tempranillo red wine float</i>	13

sparkling wine

Blanc de Blancs <i>charles armand nv france</i>	8 glass/4 taste
Rosé Sekt <i>uber den mond nv rheingau, germany</i>	8 glass/4 taste
<hr/> white wine <hr/>	
Sauvignon Blanc <i>saint clair '17 marlborough, new zealand</i>	10 glass/5 taste
Muscadet <i>pierre luneau-papin '15 loire valley, france</i>	8 glass/4 taste
Riesling <i>dr. loosen '15 mosel, germany</i>	8 glass/4 taste
Chardonnay <i>alto los romeros '16 colchagua valley, chile</i>	9 glass/4.5 taste
Chardonnay <i>hartford court '15 russian river valley</i>	15 glass/7.5 taste

red wine

Pinot Noir <i>storypoint '15 sonoma county</i>	8 glass/4 taste
Pinot Noir <i>anthill farms '15 anderson valley</i>	15 glass/7.5 taste
Merlot <i>drumheller '14 columbia valley, washington</i>	8 glass/4 taste
Primitivo <i>natalino del prete '16 salento</i>	8.5 glass/4.25 taste
Tempranillo <i>sierra cantabria '14 rioja, spain</i>	9 glass/4.5 taste
Cabernet <i>acumen "mountainside" '13 napa valley</i>	18 glass/9 taste

non-alcoholic cocktails

Pineapple Limeade	4.5
House Ginger Beer <i>ginger juice, lemon, turbinado sugar</i>	4.5