

## SHAREABLES

### BREAD BOULE V, (V+) 8

8oz sourdough boule of 100% organic American wheat milled locally by Great Bagel, baked daily in house / radish butter / kala namak

### SALAD 7

seasonal / featured daily

### CURDS V, GF 9

house cottage cheese / kumquat marmalade / pink peppercorn / Belgian endive

### PICKLES V+, GF 7

assorted vegetables / sweet & sour

### LAISSEZ-FAIRE VEGETABLES V MP

daily feature inspired by local farmers, created by the kitchen team without instruction from the chef

### SOUP 6

an extension of our laissez-faire program / featured daily

### CHARRED CARROTS V, GF 9

barbeque dry rubbed, grilled baby carrots / spicy honey

### CHEESE PLATE V, (GF) 15

today's cheese / pâté de fruit / almond-maple butter / crostini

### COLD CUTS 16

house prepared meats, featured daily / smoked onion marmalade / sweetened dijon / pickles / crostini

### FLATBREAD 13

grilled biga flatbread / fra diavolo sauce / soft-poached egg / house whey ricotta / mullet bottarga / traditional garnish

*\* Eating raw or undercooked meats may increase your risk of foodborne illness.*

*V: vegetarian  
V+: vegan*

*GF: gluten free  
( ): alternate option*

## ENTREES

### MUSHROOM SCRAPPLE V+ 18

free-formed mushroom & buckwheat "sausage" / sundried tomato fondue / wilted mustard greens / caramelized onion / cashew-lemon crema

### PASTA ALFREDO & TRUFFLE V 33

classic alfredo sauce / farm egg pasta / shaved black winter truffle / fernet branca syrup / 24mo parmigiano reggiano / parsley

### DUCK POUTINE 23

confit pekin duck leg / yukon gold potato skin with taleggio, cultured dairy, fried juniper, chives / gelée gravy

### CHICKEN TWO WAYS (GF) 24

responsibly-raised half bird, grilled & fried / brown butter whipped cauliflower / Alabama barbeque sauce

### WHOLE HOG PROGRAM MP

Sunwatch Homestead born and pasture-raised hog; utilized from snout to tail / chef's cut featured daily

### KENTUCKY LAMB SAUSAGE 26

Four Hills Farm born and pasture-raised lamb; house butchered, ground & cased / 12oz simply-seasoned grilled sausage / sautéed escarole with house apple vinegar / cannellini beans / black garlic cream

### MAINE SCALLOPS 27

pan-seared Maine scallops / deep fried avocado / salmon caviar / pickled fennel & juice

### FILET MIGNON GF 32

8oz center cut filet / parsnip purée with rosemary / roasted carrot & tarragon butter

### HANGAR STEAK 28

10oz grilled hangar steak / roasted fingerling potato / house-cultured yogurt / parsley & horseradish pistou

### YUKIMURO A5 WAGYU 90

8oz seared 30-day snow-aged striploin steak / 30-day fermented bok choy & daikon kimchi