

SHAREABLES

BREAD BOULE V (V+) 10

fresh sourdough served with whipped maple butter

CURDS V, GF 9

house cottage cheese with end of summer caprese tomatoes and basil

PICKLES V+, GF 8

assorted farmer's market vegetables / house cured & brined

SALAD V+, GF 8

shaved root vegetables / asian pear / candied ginger / citrus-soy vinaigrette / local greens / toasted almonds

GRILLED OCTOPUS GF 17

grilled octopus salad with lemon, red onion, fresh herbs, and shaved chili

STEAMED VEGETABLES V+, GF 11

assorted, lightly seasoned vegetables to share

DAILY SOUP 6

inspired by seasonal ingredients and traditions

ENTREES

SAUSAGE GF 24

12oz of house ground and cased pork sausage with fermented garlic-fried rice, peppers, and onion, fried egg

SHORT RIBS 28

two 6oz bone-in short ribs, braised, with horseradish mashed potato and a bourbon demi-glace

HANGAR STEAK 30

10oz hangar steak served over potato gnocchi, with brown butter, sage, and crème fraîche

HALF CHICKEN GF 25

1/2 responsibly-raised bird, grilled, with brussel sprouts, sweet potato puree, apple cider, and pepitas

PAN NOODLES V, (V+) 18

stir fried noodles with seasonal vegetables and patis

DESSERTS

VANILLA CUSTARD V 12

rich custard served with lace cookies

WARM BERRY COBBLER V 10

comforting cobbler served with house ice cream

* eating raw or undercooked meats may be hazardous to your health

V: vegetarian
V+: vegan

GF: gluten free
(): alternate option

WINES BY THE GLASS

2018 CHATEAU ROQUEFORT | G 10, B 34
white bordeaux – bordeaux, fr

2019 INAMA | G 9, B 29
soave classico – veneto, it

2018 SAINT-HILAIRE | G 9.5, B 29
blanquette de limoux – limoux, fr

2016 DOMAINE LA LÔYANE | G 14.5, B 52
grenache blend – lirac, fr

2018 FREAKSHOW | G 11, B 32
cabernet sauvignon – lodi, ca

FORTIFIED WINES

NOILLY PRAT EXTRA DRY 18% | 7
dry vermouth
bergamot, grapefruit, apricot, spices

DOLIN CHAMBERY BLANC 16% | 8
blanc vermouth
lemon, pear, pine, elderflower

COCCHI AMERICANO 16.5% | 8.5
americano bianco
peach, honey, lemon zest, gentian

COCCHI DI TORINO 16% | 9.5
sweet vermouth
raisin, red fruit, cinnamon, nutmeg

DUBONNET ROUGE 19% | 7.5
quinquina rouge
cassis, fig, brown sugar, black tea

BEER & CIDER

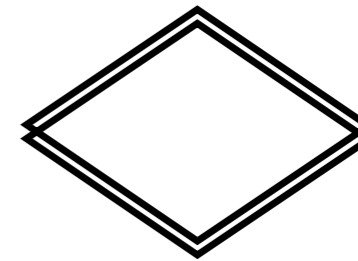
POWER CHORD 7.2% | 5.5
west coast ipa – gravely brewing

COUGAR BAIT 4.7% | 5.5
american blond ale – country boy brewing

WHIFFLE 5.0% | 6
witbier – rhinegeist brewery

DUNKEL 5.4% | 6.5
dark lager – blue stallion brewing

SEMI DRY 6.2% | 6
hard cider – rhinegeist brewery



FALL FOOD MENU
2020