

## WINTER 2018

### SNACKS & SHARE PLATES

**Bread & Olives.....\$5**

*housemade focaccia, marinated olives*

**Frites & Aioli\*.....\$6**

*shoestring fries, garlic aioli\*, house ketchup*

**Deviled Eggs.....\$7**

*castelvetrano, speck, yukon, piment d'espelette*

**Mussels & Fennel\*.....\$16**

*smoked potato, preserved lemon, cream*

**Fried Pork Cheek Terrine.....\$14**

*black garlic mustard, preserves, pickled onion*

**Speck & Blue Cheese Flatbread.....\$13**

*balsamic fig jam, chili oil*

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### VEGETABLES

**Butter Lettuce Salad.....\$9**

*fines herbs, candied almond, champagne vinaigrette*

**Roasted Beet Salad.....\$10**

*spicy seeds, kale, orange, mustard vinaigrette*

**Delicata Squash & Burrata.....\$14**

*huckleberry, sage, poached apple, sherry vinaigrette*

**Gratinéed Cauliflower.....\$13**

*buttered crumb, salsa verde, sauce mornay*

**Glazed Brussel Sprouts.....\$11**

*brown butter apple, fermented leek, almond*

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### LARGE PLATES

**Market Fish\*.....MP**

**Mushroom Risotto\*.....\$24**

*foraged mushrooms, leeks, smoked olive oil*

**Ricotta Cavatelli.....\$24**

*braised rabbit, marjoram, parmesan*

**Steak Frites\*.....\$25**

*grass fed petite tender au poivre et au cacao, dijon sauce, frites*

**Burger\*.....\$17**

*housemade bun, grass fed beef, gruyere, aioli, caramelized onion, lettuce, ketchup, frites*

Please let us know of any allergies or food sensitivities at the beginning of your visit.

\*The consumption of potentially hazardous, raw or undercooked foods may result in foodborne illness.