

WINTER 2018

SNACKS & SHARE PLATES

Bread & Olives.....\$5
housemade focaccia, marinated olives

Frites & Aioli.....\$6
shoestring fries, roasted garlic aioli

Deviled Eggs.....\$7
castelvetrano, speck, yukon, piment d'espelette

Mussels & Fennel.....\$16
smoked potato, preserved lemon, cream

Fried Pork Cheek Terrine.....\$14
quince, black garlic mustard, pickled onion

Salame Flatbread.....\$13
salame toscana, goat cheese, tomato sauce

VEGETABLES

Butter Lettuce Salad.....\$9
fines herbs, candied almond, champagne vinaigrette

Roasted Beet Salad.....\$10
spicy seeds, crispy 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

LARGE PLATES

Market Fish.....MP

Mushroom Risotto.....\$24
leeks, porcini puree

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.