

DINNER MENU

STARTERS

spiced marcona almonds 8

local sourdough bread, whipped butter 8

boquerones, spring garlic, salsa verde 12

house marinated olives 8

wild arugula salad, snap peas, pecorino romano, Calabrian chili vinaigrette 22

little gem lettuces, shaved fennel, herb vinaigrette 21

stracciatella, ramps, heirloom spinach, roasted mushrooms, lemon, charred bread 24

HOUSE MADE PASTA

fusilloni, cacio e pepe, pink peppercorn 27

rigatoni pomodoro, lemon gremolata, basil 26

spätzle, oyster mushrooms, english peas, comte, fresh herbs 29

MAINS

Snowdance Farms chicken, pomme puree, roasted carrots, pan jus 39

wild striped bass, fennel, bok choy, smoked trout roe, fresno chile 38

flat iron steak and fries, bearnaise 42

cauliflower, vadouvan, tahini, marinated chickpeas, sunflower seeds 31

Highland Hollow cheeseburger, cheddar, lettuce, pickles, porcini mayo, fries 27

16oz NY strip, garlic aioli, marble potatoes, asparagus, brown butter vinaigrette 79

SIDES

wood roasted rapini, brown butter, lemon, rosemary 12

carrots, labne, za'atar, mint 12

french fries 12

INNESS