

DINNER MENU

STARTERS

local bread, whipped butter 8

house marinated olives 8

stracciatella, marinated beets, hazelnuts, vincotto, sumac 24

endive salad, aged manchego, candied walnuts, honeycrisp apples 20

little gem lettuces, crispy chickpeas, artichoke vinaigrette 21

HOUSE MADE PASTA

fusilloni, cacio e pepe, pink peppercorn 29

linguine pomodoro, lemon gremolata, basil 26

rigatoni con bottarga, colatura, parsley, breadcrumbs, chili flake 31

MAINS

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

local steelhead trout, heirloom beans, salsa verde 38

NY strip steak, braised red cabbage, heirloom potatoes, peppercorn jus 69

wood roasted napa cabbage, marinated chickpeas, shaved garden vegetables 31

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

braised short rib, heirloom polenta, root vegetables, beef jus 48

SIDES

wood roasted rapini, brown butter, lemon, rosemary 12

carrots, labne, black pepper 12

french fries 12

INNESS