

DINNER MENU

STARTERS

spiced marcona almonds 8

house marinated olives 8

local sourdough bread, cultured butter 8

daily oyster selection, yuzu kosho mignonette, lemon 26 1/2 doz | 48 doz

boquerones, salsa verde, sourdough crisp 15

steak tartare, calabrian chili, crispy fingerling potatoes, smoked paprika 23

citrus salad, shaved fennel, ricotta salata, opal basil 19

wood roasted carrots, labne, toasted sesame, za'atar, mint 17

fire roasted sweet potatoes, hot honey. crispy sunchokes, aleppo, aioli 19

winter greens, lacinato kale, dijon mustard vinaigrette, parmigiano reggiano 21

robiola bosina, charred chicories, shallots, bosc pear, aged balsamic 22

MAINS

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 26

tagliatelle, celery root, shallot oil, fresh horseradish, pine nuts 31

fussiloni, epoisses fonduta, trumpet royale, crispy oyster mushrooms 29

wild striped bass, fennel, smoked trout roe, fresno, chile oil 38

Snowdance Farms chicken, roasted potatoes, braised collard greens, peppercorn jus 39

flat iron steak and fries, chives, bearnaise 42

bean cassoulet, roasted wild mushrooms, napa cabbage, fresh herbs 31

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

SIDES

wood roasted carrots, black pepper 12

braised collard greens, lemon gremolata 12

french fries 12

mixed winter greens 10