

# DINNER MENU

## STARTERS

spiced marcona almonds 8

house marinated olives 8

local sourdough bread, cultured butter 8

Cantabrian anchovies, meyer lemon, fennel fronds, sourdough 15

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

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

smoked trout, charred spring onion viniagrette, pomelo, Castelvetrano olives 21

baby beets, watermelon radish, crispy buckwheat, kombu aioli 17

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

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

brie du pommier, charred chicories, shallots, bosc pear, aged balsamic 22

pan seared scallops, white asparagus sauce, leeks, pea leaves 25

## MAINS

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27

ricotta ravioli, peekytoe crab, brown butter, english peas, Sorrento lemon 33

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

roasted rainbow carrots, farro, toasted sesame seeds, peri peri sauce 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