

DINNER

house marinated olives, fennel pollen 8

crispy potatoes, aioli, smoked paprika 9

local wood fired Companion bread, cultured butter 10

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

cantabrian anchovies, sourdough 14

kunik triple crème, za'atar, lavash crackers, whipped local honey 16

mizuna salad, persimmon, Mimolette, whole grain mustard vinaigrette 18

marinated wild mushrooms, tofu purée, thyme, red gem 19

roasted delicata. colatura, stracciatella, long hot peppers, pepitas 20

smoked salmon, tonnato, cucumbers, dill, nori 21

red beets, citrus vinaigrette, endive, fall grapes, tarragon 17

fire roasted poblano, mozzarella, mint, sumac, sourdough 15

cavatelli, pork shoulder ragù, garlic confit, comté 31

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27

Snowdance Farms chicken, charred corn, yukon gold potatoes, pickled pearl onions 39

dry aged New York strip, fries, chives, béarnaise 45

wood fired romanesco, beluga lentil cassoulet, red kuri squash 31

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

butterflied rainbow trout, charred lemon, yukon potatoes, dill 36

french fries 12

mixed local greens 10

INNESS