



### BITES TO SHARE

- MUSHROOM DUXELLE TARTINE** 7  
Goat Cheese, Asparagus
- KENTUCKY HAM** 7  
Piquillo Cheese, Sweet Pickles, Toast
- CHICKEN LIVER PATE** 7  
Rhubarb, Grilled Toast
- RED LENTIL FALAFEL** 8  
Yogurt, Fennel Pollen, Red Fresno, Cilantro

### SMALL PLATES

- PEA SHOOT AND CUCUMBER** 5  
Greek Feta, Pickled Shallot, Lemon, Olive Oil
- GREEN GAZPACHO** 9  
Crab Guacamole, Hot Sauce
- BEEF TARTARE** 10  
Grilled Ramp Aioli, Toast
- OXTAIL-POTATO CROQUETTES** 8  
Horseradish Aioli, Rapini
- TEA SMOKED TROUT SALAD** 12  
Grapefruit, Avocado, Upland Cress, Candied Quinoa, Fresno Vinaigrette
- OCTOPUS** 14  
Romesco, Chickpeas, Radish, Espellette



### LARGE PLATES

- HANGER STEAK 'PASTRAMI'** 24  
Aged Gouda Fondue, Marinated Raw Asparagus, Maitake, Leeks, Red Pepper Oil
- FRIED AMISH CHICKEN** 22  
House Made Hot Sauce
- VERJUS GLAZED PORK BELLY** 16  
Grilled Rapini, Cheddar Grits, Candied Pecan
- GRILLED U-10 SHRIMP** 21  
Roasted Pineapple, Bok Choy, Cashews, Red Curry Lentil Puree, Basil
- SPRING LAMB SHOULDER** 19  
House Papperdelle, Spring Vegetables, Peas, Harissa, Yogurt, Mint
- PAN ROASTED ALASKAN HALIBUT** 27  
Yucca Cake, Pattypans, Dried Chile Nage, Garlic Chips, Radish-Cilantro Salad

### DESSERT

- CREME BRULEE** 9  
Rhubarb, Biscotti
- ICE CREAM SANDWICH** 9  
Luxardo Cherry Ice Cream, Cocoa Nib Brownies, Root Beer Fluff