



SMALL PLATES

TINNED FISH \$16

pickles, cherry tomatoes, baguette

OSSETRA CAVIAR * \$65

soft boiled egg, crème fraîche, chips

WEDGE SALAD * \$14

buttermilk, radish, bayley hazen blue cheese

MAPLEBROOK BURRATA \$18

heirloom tomato, peach, baguette

LARGE PLATES

ORECCHIETTE \$20

fava beans, fennel pollen, sweet onion, pecorino

STEAMED MUSSELS * \$24

shallots, ginger, citrus

STEAK FRITES \$30

tri tip, bordelaise, high lawn salted butter

DESSERTS

HIBISCUS MERINGUE * \$11

berries, spiced mascarpone

PEACH GALETTE \$10

BROWNIE \$10

high lawn mocha ice cream

Chef Ty Hatfield

A 20% service charge will be added to all food & beverage items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

* Gluten Free ^ Vegan