



## S N A C K S

**OLIVES \* ^ \$6**

lemon, chili, fennel pollen

**MUSHROOM PATE \$8**

rosemary sea salt crackers

**SMOKED TROUT DIP \$10**

rosemary sea salt crackers

## S M A L L P L A T E S

**CHARRED BRUSSEL SPROUTS \* ^ \$10**

lemon-sage tahini, seeded togarashi

**ROASTED CARROTS \* \$13**

cumin-scented creme fraiche, currants,  
almonds, orange vinaigrette

**BITTER GREENS \$14**

melted gruyere, warm potato,  
applewood-smoked bacon, shallot

## L A R G E P L A T E S

**THE BURGER \$16**

local beef, double patty, bacon,  
cheddar, onion, pickles

**GNOCCHI PARISIENNE \$18**

winter squash, wild mushroom,  
herb salad, grana padano

**CASSOULET \$22**

heirloom beans, duck confit,  
housemade sausage, chapalure

**ROAST CHICKEN \* \$23**

cider-parsnip mash, swiss chard,  
charred lemon-chicken jus

**SEARED SEA SCALLOPS \* \$28**

yellow-eye bean puree, spanish chorizo,  
pine-nut relish

## D E S S E R T

**CREME BRULEE \* \$9**

**CHOCOLATE CAKE \$10**

w/ vanilla ice cream

\* GLUTEN FREE    ^ VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform the staff if anyone in your party has a food allergy.