

Snacks

House Marinated Olives/8

Chilies, fennel, citrus, herbs

Charcuterie Plate /sm 13/lg 18

Sliced cured meats, house-made pâté, pickles, beer mustard

House Made Soft Pretzel/14

Spicy pork sausage, sauerkraut

Grilled Shishito Peppers/9

Smoked salt, wasabi aioli, ginger dressing, lemon

Crispy Smelt/10

Lemon aioli, smoked salt

Small

Pumpkin Bisque/11

Spiced cream, ginger snap

Roasted Butternut Squash Salad/12

Baby arugula, parmigiano-reggiano, hazelnut, cider honey

Shaved Brussel Sprout Salad/12

Pancetta bread crumbs, sherry vinaigrette

Sea Scallops/16

Sweet potato, sage, brown butter espuma, balsamic

House Made Ricotta Agnolotti/14

Artichoke, herbs, lemon, prosciutto di parma

Creamy Anson Mills Polenta/13

Slow cooked hen egg, chicken jus, parmesan, truffle

Octopus/14

Potato, celery, lemon

Spanish Mackerel/16

Puttanesca, lemon, vegetable escabeche

Head on Hawaiian Blue Prawns/17

Pho broth, dried mushrooms, lime

Large

Skuna Bay Salmon/30

Beets, cara cara orange, fennel, dill, crème fraiche

Dover Sole/40

Tasting of fall squash, sunchokes, fish nage

Slagel Farms Pork Tasting/29

Confit, cheek, tenderloin, celery root puree

Roasted Slagel Farm Chicken/29

Marble potato, root vegetable, chicken jus

Roasted Red Fish/32

Clams, mussels, fennel, leek, saffron shellfish broth

Venison/39

Cranberry compote, tokyo turnips, gin, juniper, ginger snap

Ribeye of Beef/45

Ragout of autumn mushroom, cipollini onion, Yukon potato puree

Autumn Vegetable Tasting/28

Butternut squash, black quinoa, rutabaga, baby carrot, seasonal mushroom, kale, turnip

Swordfish/30

Bloomsdale spinach, couscous, charred lemon vinaigrette

Tri Tip of Beef/34

Sunchoke puree, salsify, chanterelle mushroom



DINNER

A 20% GRATUITY IS APPLIED TO ALL PARTIES 8 OR MORE
PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTION DUE TO A
FOOD ALLERGY OR INTOLERANCE
THE CONSUMPTION OF UNDERCOOKED SEAFOOD AND MEATS MAY INCREASE
THE RISK OF FOOD BORNE ILLNESS