

DINNER

WINTER

GREENS

- KALE AND BRIE SALAD/Apple Chips/Candied Walnuts/Creamy Champagne Vinaigrette/13
BROCCOLI SALAD/Toasted Almonds/Mixed Greens/Pomegranate Seeds/Tomato-Ginger Vinaigrette/14
SPINACH SALAD/Hard Boiled Egg/Pickled Red Onion/Nueske Bacon/Ricotta Salata/Warm Sriracha-Lime Vinaigrette/14
ARUGULA/Crispy Poached Egg/Peanut Brittle/Shaved Radish/Corn Bread Crouton/White Balsamic Vinaigrette/14
SHAVED BRUSSEL SPROUT SALAD/Dried Cranberry/Tender Greens/Feta/Citrus Vinaigrette/16

STARTERS

- EARTHROOT FARM ROASTED TOMATO BISQUE/Grilled Cheese Crouton/Crème Fraiche/12
MEXICAN FLAT BREAD/Chicken Mole/Stewed Black Beans/Cilantro Crema/Queso Fresco/Lime Zest/Pickled Onions/16
PAN SEARED GEORGE'S BANK SCALLOPS/Crispy Polenta/Charred Cipollini Onions/Warmed Arugula/Furikake/Port Beurre Blanc/18
LOBSTER MAC AND CHEESE CROQUETTES/Lobster Americaine Fondue/Prosciutto Crisp/Chives/Pickled Onions/18
DUCK LIVER MOUSSE/Pickled Mustard Seeds/Confit Shallots/Red Onion Gastrique/Toast Points/17
CRISPY PORK BELLY TACOS/Caramelized Jalapeno/Kimchi/Cured Egg Yolks/Paprika Aioli/16

MAINS

- AMISH CHICKEN UNDER A BRICK/Artisan Stoneground Grits/Sautéed Kale/Roasted Chicken-Dijon Jus/29
TOASTED "CREAMY" FARRO/Roasted Carrots/Charred Fennel/Curry Cauliflower/Herb Silken Tofu/Pepper Rouille/28
PAN SEARED DUCK BREAST/Fennel-Orange Puree/Candied Fennel/Beet Dust/Pickled Grapes/Black Truffle/Duck Jus/36
SIMPAUG FARMS ASIAN MARINATED BEEF STEW/Roasted Mirepoix/Crispy Sunchoke/Parsnip Puree/Chive Oil/34
NY STRIP STEAK/Pastrami Spice/Pickled Cabbage/Roasted Garlic/Smashed Potato/Dijon Jus/Horseradish Butter/42
FAROE ISLAND SALMON/Crispy Potato/Melted Shitake/Spelt Berry "Risotto"/Garlic-Soy Emulsion/Dill/36

DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

- KOBE BEEF BURGER/Pickled Red Onion/Horseradish Aioli/Brioche Roll/22
THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17
Get it "Stacked" with a Fried Egg, Sriracha Aioli & VT Cheddar+3

7 Course Chef's Tasting – 110/155 with Wine Pairing

"FOR THE TABLE"

- MASA HUSHPUPIES/Pickled Jalapeno/Maple Butter/Herbs/9
SCALLION PANCAKE/Calabrian Chili Silken Tofu/Fermented Celery/9
SMOKED BLUEFISH PATE/Crispy Capers/Marinated Red Onion/Cherry/Garlic Bread/9
SPINACH ARTICHOKE TOAST/Grilled Garlic Bread/Asiago Cheese/Balsamic/8
TANDORI CRISPY CHICKPEAS/Smoked Tomato Jam/Carrot Ribbons/8

EXECUTIVE CHEF ZACHARIAH CAMPION

EXECUTIVE SOUS CHEF STEVEN TISDALE