

RAW THINGS AND ODD BITS

PIG EAR FRIES
JALAPEÑO-LIME AIOLI II.

CHICKEN LIVER PÂTÉ+
PICKLED PUMPKIN CHUTNEY,
WALNUTS, CROSTINI 14.

VENISON TERRINE+
DRIED CRANBERRY, PECANS,
SWEET WHISKEY MUSTARD,
WARM BAGUETTE 14.

MEAT & CHEESE*
CHEF'S SELECTION OF THREE CHEESES
TWO MEATS & ACCOUTREMENTS 22.

JUMBO SHRIMP COCKTAIL
COCKTAIL SAUCE, LEMON,
FRESH HORSERADISH 4./EA

THE SEAFOOD TOWER*

TWELVE OYSTERS
SIX LITTLENECKS
SIX JUMBO SHRIMP
CEVICHE

AND COCKTAIL SAUCE,
LEMON, FRESH HORSERADISH,
888 RASPBERRY MIGNONETTE 70.

LOCAL OYSTERS*
888 RASPBERRY MIGNONETTE,
COCKTAIL SAUCE, LEMON,
FRESH HORSERADISH 3./EA

LITTLENECK CLAMS
ON THE HALF SHELL*
COCKTAIL SAUCE, LEMON,
FRESH HORSERADISH 2./EA

CEVICHE*
FRESNO CHILI, ONION, CILANTRO,
LEMON-LIME, OLIVE OIL, POTATO CHIPS 14.

Small Plates

WHAT'S THE SOUPE DU JOUR?
it's the soup of the day PRICED DAILY

CONFIT PORK BELLY
deviled egg aioli, cold pickled cabbage,
spicy ancho honey 14.

POACHED PEAR SALAD+
arugula, golden raisins, feta, pecans,
apple cider vinaigrette, port reduction 14.

QUINOA AND SQUASH SALAD+
roasted butternut, mushroom,
kale, tomato, grilled corn,
pistachios, soy-ginger 14.

CRISPY CHICKEN WINGS
sweet thai chili glaze, sesame,
scallion, creamy bleu cheese 12.

FRIED DATES
stuffed with local goat cheese, bacon-
wrapped with balsamic reduction 9.

STEAMED MUSSELS*
creamy tomato, cannellini,
kale, garlic toast 15.

GRILLED OCTOPUS
confit potatoes, swiss chard,
tomato, beets, lemon, olive oil 15.

POUTINE
hand-cut fries, local cheddar curds,
bacon, cotija, red eye gravy 14.
~ ADD EGG* +1. | ADD CONFIT DUCK +6. ~

GIANT STUFFED MEATBALL
beef & pork, mozzarella, marinara,
pecorino, house focaccia 14.

GRILLED BROCCOLINI+
spicy caesar dressing, tomato,
shaved pecorino, pine nuts 13.

SWEET POTATO FRIES
sweet & smoky spice, garlic aioli 9.

ENTRÉES

*Salmon**
roasted brussels sprouts, pancetta,
cauliflower purée, honey-balsamic,
fennel & arugula salad 25.

Confit Butternut Squash+
kale, mushroom, faro,
spiced pecans, cider cream sauce 22.

Sliced Beef Brisket
collard greens, jalapeño-cheddar corn bread,
coke-bourbon BBQ, tobacco onions 28.

*Duck Two Ways**
seared breast, confit thigh, parsnip purée,
beluga lentils, arugula, pomegranate demi 30.

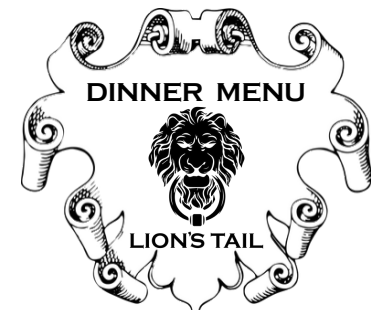
*Bone-In Pork Chop**
duchess potatoes, garlic thyme butter,
warm spinach & bacon salad 26.

Chicken Sandwich
pulled chicken, crispy chicken skin,
tarragon aioli, watercress,
house focaccia, hand-cut fries 15.

*IT Burger**
our chuck & short rib chopped blend,
american cheese, lettuce, caramelized onion,
horseradish-mustard aioli, potato roll,
hand-cut fries 16.
~ ADD BACON +2. | ADD EGG* +1. ~

We are proud to support our community by offering you
the very best in all-natural, locally-sourced ingredients.

Everything we serve is responsibly raised, grass-fed and
organic when possible. Most dishes on our menu are
either gluten-free or have a gluten-free option available.



+ Contains nuts.

* These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

! Prior to placing your order, please inform your server if anyone in your party has a food allergy.