

Housemade Breads & Spreads (vg)

*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),
Served with Romesco & Beurremont Fleur de Sel*

15

80 Acres Mesclun Salad (vg/gf)

*Roquefort, Citrus Supremes, Black Walnuts,
Citrus Vinaigrette
*Vegan Option**

13

Burrata (vg/gf)

*Apple Vinaigrette, Hermitage Farm Tomatoes,
Wine Infused Apples & Pears, Herbs*

16

Scallops *

*Koji-Aged, Pickled Romanesco & Daikon,
Romanesco Puree, Pomegranate Molasses,
Gochujang Crumble*

28

Black Spaghetti

*Housemade Pasta, Riverside Farm Shrimp,
Black Sesame Tahini, Celery, Fresno, Scallion*

32

Guinea Hen Roulade (gf)

*Froncosa Farm Mushrooms,
Saffron Suprême Sauce, Mushroom Salt*

36

Whole Riverence Trout (gf)

Red & Gold Beets, Beet Tzatziki, Watermelon Radish

32

Rootbound Farm Lamb Rack (gf) *

*Leek Soubise, Broccolini,
Bourbon Pickled Mustard Seeds*

49

Cast Iron Cornbread (vg/gf)

*Anson Mills Cornmeal,
Served with Sorghum Brown Butter
*Please allow up to 15 min**

14

Cauliflower & Barr Farms Kabocha (vg/gf)

*Sirocco Ridge Goat Cheese, Butternut Squash Puree,
Sweet Potato Chips, Za'tar
*Vegan Option**

14

Kvarøy Salmon Tartare *

*Sauce Gribiche, Fried Capers, Lemon Zest,
Chile Oil, Focaccia Crisp*

21

Agnolotti

*Groce Family Duck & Ricotta Filling,
Housemade Pasta, Shaved Brussel Sprouts,
Butter Pan Sauce, Sage, Parmigiano*

29

Campanelle

*Housemade Pasta, Barr Farms Kale,
Black Walnut Sauce, Crispy Prosciutto, Crème Fraiche
*Vegetarian & Vegan Option**

28

Halibut (gf) *

*Amarillo Pepper Sauce, Pickled Farm Tomatoes,
Barr Farms Carrots, Chive Oil, Carrot Crisps,
Micro Cilantro*

34

Woodland Farm Pork Loin (gf) *

*Sweet Potato & Candied Ginger Puree,
Fried Sweet Potato, Crispy Lacinato Kale*

36

Fall Menu 2024

\$2 Split Plate Fee



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.