## **STARTERS**

Cast Iron Cornbread

Anson Mills Cornmeal,

Served with Sorghum Brown Butter
(vg/gf)

14

Brussel Sprouts

Pickled Golden Raisins, Garlic Toum, Chili Crisp
(vv/gf)

16

Broccolini

Lemon Aioli, Fried Garlic & Shallot, Parmigiano
(vg/gf)
18

Salmon Tartare
Calabrian Chile, Bourbon Pickled Mustard Seeds,
Capers, Lemon, Focaccia Crisps

Breads & Spreads

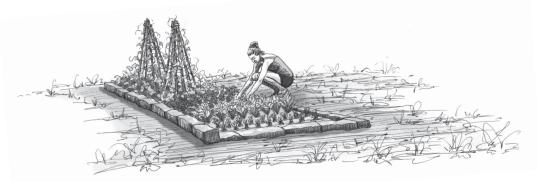
Housemade Sourdough (vv) & Focaccia (vv),

Served with Sun Dried Tomato Jam &

Whipped Butter

Mesclun Salad
Strawberries, Black Lemon Powder,
Manchego Srawberry Vinaigrette
(vg/gf) Vegan Option
13

Burrata
Candy Ginger Apple, Four Thieves Vinegar,
Preserved Hermitage Farm Lemon, Apple Jus,
Sumac, Mint
(vg/gf)



A service charge of 20% will be automatically added for parties of six or more.

We allow a maximum of eight separate checks.

## **ENTREES**

Canestri \*

Housemade Pasta, Pecorino Fonduta,

Woodland Farm Pork Lardons, Black Pepper,

Parmigiano, Tarragon

-Vegetarian Option
30

Verlasso Salmon \*

Strambarry Mole Radischie Fennel

Verlasso Salmon \*
Strawberry Mole, Radicchio, Fennel,
Watermelon Radish, Cilantro
(gf)
34

Pasture Raised Pork Loin \*
Sweet Chili Mustard Sauce,
Fregola, Asparagus
36

Bolognese \*
Housemade Spaghetti, Woodland Farm
Bison & Bacon, Tomatoes, Parmigiano
29

Riverence Trout Filet \*
Spinach Risotto, Asparagus, Peas, Chili Oil
(gf) "Vegetarian & Vegan Option"
36

Fischer Farms Flat Iron \*
Marble Potatoes, Chimichurri
(gf)
45

Woodland Farm Bison Burger \*
Dijonnaise, Woodland Farm Bacon Jam,
Sharp Cheddar, Pop's Pickles, Fries
22

(vg) Vegetarian (vv) Vegan (gf) Gluten Free

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

Food prepared in our restaurant may contain the following ingredients: milk, eggs, soy, wheat, peanuts, tree nuts, shellfish, fish, and sesame. If you have a food allergy, please notify your server. Thank you.