

STARTERS

Cast Iron Cornbread  
*Anson Mills Cornmeal,  
Served with Sorghum Brown Butter*  
(vg/gf)  
14

Spicy Broccoli Salad  
*Charred Broccoli, Spicy Caesar Dressing,  
Sourdough Croutons, Sirocco Ridge Farm Manchego,  
Pickled Fresnos*  
14

Watermelon Gazpacho  
*Mezcal infused Watermelon, Goat Cheese,  
Cherry Tomatoes, Cucumber, Focaccia Crisp*  
(vg) -Vegan Option-  
8

Pineapple Ceviche \*  
*Corvina, Pineapple Juice, Jicama,  
Orange Supremes, Shallots, Fresnos*  
(gf)  
24

Breads & Spreads  
*Housemade Sourdough (vv) & Focaccia (vv),  
Served with Black Garlic Toun, Muhammara,  
and Whipped Butter*  
16

Mesclun Salad  
*Peaches, Candied Hazelnuts, Basil, Mint,  
Sirocco Ridge Farm Manchego, Shallot Vinaigrette*  
(vg/gf) -Vegan Option-  
14

Burrata & Beets  
*Poached Red & Gold Beets, Hazelnut Dukkah,  
Orange Blossom Vinaigrette*  
(vg/gf)  
18

Brussel Sprouts  
*Spicy Arbol Chile Dressing, Pepita Crunch,  
Greek Yogurt*  
(vg/gf) -Vegan Option-  
16

Fried Cauliflower  
*Manchego Foam, Cashew Salsa Macha,  
Bourbon-Soaked Raisins*  
(vg/gf) -Vegan Option-  
16

ENTREES

Canestri \*  
*Housemade Pasta, Crab Meat, Corn Puree,  
Fresno, Shallot, Garlic, Panko Breadcrumbs,  
Sirocco Ridge Farm Manchego*  
-Vegetarian & Vegan Option-  
28

Seared Corvina \*  
*Preserved Lemon & Olive Salsa, Quinoa,  
Piquillo Puree*  
(gf)  
32

Pasture Raised Pork Chops\*  
*Braised Red Cabbage, Corn Puree,  
Peach Mustard Sauce*  
(gf)  
36

Spaghetti \*  
*Housemade Pasta, Spicy Fischer Farms Sausage,  
Confit Tomatoes & Garlic, Asparagus, Peas,  
Shallot, Aleppo, Burrata Cream*  
-Vegetarian & Vegan Option-  
30

Confit Chicken Thigh \*  
*Ancho Chile Glaze, Polenta, Giardiniera*  
(gf)  
28

Strip Steak \*  
*Whipped Labneh, Zucchini, Squash,  
Confit Tomatoes & Pearl Onions*  
(gf)  
60

Woodland Farm Bison Burger \*  
*Sharp Cheddar, Chili Sesame Mayo,  
Pop's Pickles, Sesame Bun, Za'atar Fries*  
23

(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.*

*A service charge of 20% will be automatically added for parties of six or more.  
We allow a maximum of eight separate checks.*

