STARTERS

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

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

Watermelon Gazpacho Mezcal infused Watermelon, Goat Cheese, Cucumber, Focaccia Crisp, Aleppo Chili Oil (vg) ~Vegan Option~ 10

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



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

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

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

Spicy Brussel Sprouts Arbol Chile Dressing, Pepita Crunch, Greek Yogurt, Pomegranate Molasses (vg/gf) ~Vegan Option~ 16

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

ENTREES

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

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

Woodland Farm Pork Chops * Braised Red Cabbage, Corn Puree, Peach Mustarda (gf)

36

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

> Fischer Farms Chicken Thighs * Ancho Chile Glaze, Polenta, Giardiniera (gf) 32

Fischer Farms NY Strip * Chimichurri, Whipped Labneh, Zucchini, Baby Carrots, Confit Tomatoes & Pearl Onions (gf) 60

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

i i	(ma) Warratanian	(vv) Vegan	(of) Gluten Free
1	(vg) Vegetarian	(vv) vegan	(g) Gluten Free
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 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.