

STARTERS

Breads & Spreads

*Housemade Sourdough (vv) & Focaccia (vv),  
Served with Caramelized Onion Jam (vv),  
Sirocco Ridge Goat Cheese (vg),  
and Whipped Butter (vg)*

16

Fennel & Apple Salad

*Granny Smith Apples, Shaved Fennel, Radicchio,  
Baby Arugula, Pomegranate Seeds, Ricotta Salata  
Roasted Garlic Vinaigrette  
(vg/gf) -Vegan Option-*

16

Leek Mosaic

*Nori-wrapped Leeks, Burnt Leek Aioli,  
Alfalfa Sprouts, Sunflower Crunch  
(vg/gf)*

16

Scallop Aguachile \*

*Koji-cured Scallops, Carrot Aguachile,  
Cucumber, Carrot Spirals  
(p)*

23

Cast Iron Cornbread

*Anson Mills Cornmeal,  
Served with Sorghum Brown Butter  
(vg/gf)*

14

Fried Cauliflower

*Sumac, Tahini, Pomegranate Molasses,  
Verjus-soaked Cherries, Pomegranate Seeds  
(vv/gf)*

16

Cod Buñuelos

*Salt Cod & Potato Fritters, Gochujang Aioli,  
Katsuo-bushi  
(p)*

16

Farmer's Cheese

*Roasted Beets, Ancho Chile Dressing, Honeycomb,  
Cocoa Crumble, Pomegranate Seeds, Lavosh Crisps  
(vg) -Gluten Free Option-*

18

Bouillabaisse \*

*Mussels, Bass, Scallops, Sumac-brushed Prawns,  
Saffron Broth, Grilled Sourdough  
(p) -Gluten Free Option-*

38

ENTREES

Mushroom Mafalde

*Housemade Pasta, Crispy Mushrooms,  
Gochujang Cream Sauce, Mushroom Escabeche  
(vg)*

28

Pan-Seared Bass \*

*Rutabaga Puree, Gigante Beans,  
Piccata Sauce  
(p/gf)*

36

Woodland Farm Pork Belly

*Achiote-braised Pork Belly, Sweet Potato  
Habanero Puree, Pickled Red Onion,  
Orange Glaze  
(gf)*

28

Woodland Farm Bison Burger \*

*Spiced Mayo, White Cheddar, Pop's Pickles,  
Sauteed Red Onion, Lettuce, Challah Bun,  
Za'tar Fries*

24

Stuffed Agnolotti

*Housemade Pasta, Caramelized Leeks, Confit  
Garlic, Mascarpone, Ricotta, Leek Cream Sauce,  
Chervil Oil, Crispy Bacon Ends*

30

Scallops & Risotto \*

*Roasted Butternut Squash Risotto,  
Pan-seared Scallops, Pepitas, Sage  
(p/gf) -Vegetarian & Vegan Option-*

32

Fischer Farms Short Ribs

*Red Wine-braised Short Ribs, Confit Mushrooms,  
Miso Parsnip Puree, Chives  
(gf)*

45

Freedom Run Farm Lamb Chops \*

*Pomme Puree, Artichokes, Roasted Beets,  
Thumbelina Carrots, Pomegranate Demi  
(gf)*

50

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

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

