

## Charcuterie

<b>*Charcuterie Set</b>   fennel salumi • salumi cotto • coppa • country paté • accoutrements	16
<b>*Local Cheese Set</b>   southwestern leicester • brie • blue • cave aged artisan	15
<b>*Prosciutto Set</b>   goose • parma • jamón serrano • speck	17
<b>Pâté</b>   duck liver • pickled vegetables • seasonal fruit • house compote • goose prosciutto	7
<b>Bacon Confit</b>   turnip • apple • seasonal mushrooms • pickled squash	9
<b>Sausage</b>   garlic • herbs • mustard • cabbage • barley	8
<b>*Foie Gras</b>   hazelnuts • arugula • sauternes • caramelized apple and thyme vinaigrette	20

## Small Plates

<b>Soup of the day</b>   grilled Common Crumb baguette	cup 5   bowl 7
<b>Crêpe</b>   braised beef • pickled onion • crispy shallots • frisée • gruyère • braise jus	8
<b>Kale Ricotta Gnocchi</b>   langostine • blood orange • endive • mushroom • fennel	12
<b>Beet Salad</b>   blue cheese mousse • walnut • compressed plum • sage vinaigrette • pancetta	10
<b>Vegetable Salad</b>   micro greens • za'atar • pistachio crème • pepitas	10
<b>Savory Custard</b>   chicken sausage • squash • carrot • apple • sage	9
<b>Polenta Croquet</b>   chorizo • brussels sprouts • cauliflower • pickled shallot • thyme	9

## Shared Plates

<b>Crispy Trout</b>   bacon consommé • root vegetable hash • braising greens • ravigote	22
<b>Braised Beef</b>   golden beet and potato gratin • squash purée • horseradish	25
<b>Chicken Ballotine</b>   carrot and orange purée • mushroom foie monsieur • citrus beurre	24
<b>Pork Loin Roulade</b>   lentils • manchego • bacon • sage • smoked apricot glaze	25
<b>Chitarra Carbonara</b>   bacon • egg • herb crème • charred brussels sprouts	19
<b>Roasted Rutabaga</b>   beet purée • lentils • braising greens • mirepoix • smoked apricot glaze	17