



Charcuterie

*Charcuterie chef's choice of assorted styles • spiced crostini • accoutrements	17
*Cheese Brush Creek Creamery - southwestern leicester • brie • blue • cave aged artisan	16
Blackberry Lox crème fraiche • dill • nordic rugbrød bread • herbs	13
Strata savory salumi & parmesan bread pudding • basil • herbed ricotta	7
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley • toast	12
*Foie Gras hazelnut • frangelico • amarena toshi cherry • salted honey	20

Vegetables & Small Plates

Rugbrød Nordic Rye Bread ash butter • Malden Salt	5
Soup of the week chef's choice of assorted styles • crostini • accoutrements	cup 7 bowl 10
Marinated Olives extra virgin olive oil • herbs	5
Carrots tarragon • onion • black garlic • herbs • sea grass	8
7 Herb Panzanella macadamia nut • black pepper • mosto cotto • grana padano • balsamic	13
Baby Green Salad blueberry • tiny greens • hazelnut crème • pepper • lemon • EVOO • honey	15
*Dover Sole & Cured Ham mint oil • lemon • parsnip	16

Entree

*Seasonal Fish smoked blueberry • black pepper gnocchi • parsnip • sea greens • potato chips	36
Rabbit asparagus • mushrooms • sunchoke confit • malted wheat • pearl onions • malt glacé	38
*Pork Loin 8oz squash • carrot green emulsion • pickled shallot • black garlic • radish	33
*Duck smoked goose prosciutto • boudin blanc • birch syrup • basil • fennel confit • turnip	39
*St. Helens NY Strip 9oz. truffled mash • chicory glacé • huckleberries • cumin • carrot	37

