

CHARCUTERIE & CHEESE

*guanciale wrapped figs
nduja toast & garlic sabayon
pate de campagne
coppa picante
foie gras mousse & orange gelee*



*Red Rock Cheddar, cow's milk, Roelli
Moody Blue, cow's milk, Roth Kase
Anabasque, sheep's milk, Landmark Creamery
10yr Cheddar, cow's milk, Hook's
Pleasant Ridge Reserve, raw cow's milk, Uplands*

~ one for 5 ~ three for 14 ~ six for 28 ~ full board for 45 ~

SMALL PLATES

POACHED FIG & ROASTED BEET SALAD (V,GF)
buttered pecans, Grand Cru Reserve, tawny port poached fig
pickled rhubarb, red wine vinaigrette, dark chocolate
14

CREAM OF ASPARAGUS SOUP (GF)
toasted buckwheat, pickled leek, bacon lardon
chive oil, shaved summer truffle
15

ASPARAGUS LYONNAISE
ham lardon, sheep's milk dressing, poached egg
Landmark Creamery Anabasque, brioche crouton
16

HERITAGE DEVEILED EGGS (DF,GF)
~ crispy pork ~ pickled turmeric ~ spicy tuna ~
three ~ 9 | half dozen ~ 18 | dozen ~ adds truffled egg ~ 32

★ CRISPY PORK BELLY & TUNA (DF)
Heritage pork belly, sashimi tuna, pickled mango
macadamia nut miso, pineapple mango compote
21 | *add foie gras +9*

★ COPPER RIVER SOCKEYE SALMON CRUDO (GF, DF)
cucumber & lime aguachile, beauty heart radish, jalapeno
black cardamom, pickled jicama, chili oil, rhubarb-mezcal sorbet
24

GRILLED BABY OCTOPUS (GF)
baby bok choy, beauty heart radish, sesame marinated carrot orange
supreme, cucumber, strawberry, soy cured egg yolk, ponzu, chili crunch
20

LARGE PLATES

BERKSHIRE PORK SCHNITZEL
smoked boudin blanc, braised red cabbage, mushroom Robert
herbed sour cream spaetzle, pickled aronia berry
36

MUSHROOM & PEPPERCORN CRUSTED STRIPLOIN (GF)
braised short rib, fingerling potato, onion ring, spinach
maitake & black oyster mushroom, grilled asparagus
juniper-caraway sabayon, sauce forestiere
57

SPRING ASPARAGUS (GF, V)
grilled asparagus, Mellage 'tot', sauce Gribiche, poached egg
shaved asparagus salad, pickled mustard seed, champagne vinaigrette
30

★ BOUILLABAISSE
market fish & shellfish, fingerling potato, roasted fennel
saffron tomato broth, garlic sabayon, grilled toast
36

DIVER SCALLOPS & HEAD CHEESE CROQUETTE
green garlic, foraged mushroom, demi-pickled baby fennel
asparagus, summer brassica, fava bean, purslane
fennel-onion soubise, citrus beurre blanc
46

SALMON PETITS POIS A LA FRANCAISE (GF)
sugar snap pea, snow pea, baby carrot, summer squash
fingerling potato, bibb heart, bacon lardon, white wine cream
36

FAMILY STYLE

★ CHAR SIU BERKSHIRE PORK SHOULDER & TUNA (DF)
Fox Heritage Farms pork shoulder & sashimi tuna
caramelized market vegetables
ssamjang, ginger-soy reduction
traditional accompaniments
bibb lettuce cups
42 per person for parties of two or more

THREE COURSE RIBEYE TASTING
first course
~ deviled eggs ~ asparagus lyonnaise ~ cucumber salad ~
second course
~ 32oz ribeye ~ yukon gold pomme puree ~ market vegetables ~
third course
~ lemon-lavender cake ~ strawberry cream puff ~ caramel profiterole ~
~ macron & passionfruit ice cream ~ blackberry-mojito sorbet ~
100 per person for parties of two or more

SIDES

BROCCOLI STEM & CHILI PEANUT SLAW | MARKET GREEN SALAD | ARTISAN BREAD & MAPLE BUTTER
9

★ : Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

(GF) : gluten free, (V) : vegetarian, (DF) : dairy free

20% gratuity for parties of 6 or more