

forage
bistro and lounge
DINNER MENU

main

KUROBUTA PORK CHOP* 39

beluga lentils + local kale & chard + smoked
pork belly + huckleberry bourbon demi

BEEF SHORT RIB *gf 39

braised beef + roasted root vegetables
ricotta whipped beet purée

IDAHO TROUT *gf | *df 36

forbidden rice + chili glazed green beans
blood orange + fennel + black garlic
orange vinaigrette

BIGGIE BURGER* 27

8oz waygu beef burger + black garlic
caramelized bourbon onions + french fries
sub gluten free bun | 4
add Nueske bacon | 4
sub bistro salad | 4

BAKED HADDOCK 33

parmesan focaccia crust + lemon caper pan
sauce + purple potato crisps

RACK OF LAMB* 45

pistachio dijon crusted lamb + roasted
local mushroom barley + gorgonzola
date + apple brandy demi

ARTICHOKE RAVIOLI *veg 30

rainbow chard + leek + fennel
boursin alfredo + shaved manchego
chicken + 8 | steak + 10 | salmon + 12

KABOCHA CUP *gf | *veg 28

roasted squash + herbed quinoa + beet ricotta
purée + pickled squash + fried parsnip
chicken + 8 | steak + 10 | salmon + 12

starter

CHARCUTERIE BOARD 25

cured meat + artisan cheese + local bread
spreads + veggies + nuts + dried fruit

BEAN SPREAD & BURRATA 18

tomato + cucumber + capers
evoo + naan + pistachio

EMPANADAS 15

everchanging filling inside crispy pastry crust

AHI POKE STACK* 22

avocado + rice + soy reduction + plantain
chips + wasabi peas + sesame

GAZPACHO SHRIMP COCKTAIL *gf 20

five grilled seasoned shrimp, gazpacho
horseradish, lemon, shaved veggies

BISTRO FRIES 10

parmesan cheese + fresh herbs

LOCAL BREAD & SPREAD 10

soup + salad

DAILY SOUP CUP 6 | BOWL 11

BISTRO SALAD *gf 15

mixed greens + pepitas + currants + manchego
basil vinaigrette

½ bistro salad 8

chicken + 8 | steak + 10 | salmon + 12

ITALIAN WEDGE *gf 18

bibb lettuce + creamy parmesan + roasted
tomato + pickled onion + capicollo + mozzarella
chicken + 8 | steak + 10 | salmon + 12

BROCCOLINI SLAW *veg 17

purple & green cabbage + carrot ribbons ginger
hoisin dressing + cashews + wonton + cilantro
chicken + 8 | steak + 10 | salmon + 12

*GF= gluten free *DF= dairy free *veg = vegetarian | please mention dietary request prior to ordering

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

20% gratuity may be added to parties of six or more guests