

FARE




Prime Rib

Daily vegetable, parisienne potato, Yorkshire pudding, jus, horseradish

8 oz- \$38

10 oz- \$45

Sides

Side Mushroom Salad  \$11


Parmesan & Herb Fries \$8


With thyme gravy

JOIN US FOR


Sunday Brunch!

9-2 PM


Gluten Free 

Vegetarian- Ask your server for Vegan details. 

Opening Act

Bread Board  \$12

Fried rosemary & thyme butter, honey, roasted garlic bulb, rustic bread

Korean Nacho Skillet  \$17

Crispy wonton nachos, BBQ glaze, gochujang, shredded cheese, chopped grilled vegetables, scallion, coriander

Add Korean BBQ beef- \$5.50

Brussels Sprouts  \$15

Butternut squash, cranberry, almond brittle, peccorino, crispy bacon

Make it vegetarian  \$14

Showcase

Ribeye au Poivre  \$55

Grilled AAA Ribeye, steak spice crust, creamy peppercorn pan sauce, parisienne potato, daily vegetable

Stuffed Chicken  \$37

Charred mushrooms and speck, madeira sauce, barbequed onion cream, parisienne potato, daily vegetable

Tuscan Capellini Pasta \$32



Sundried tomato, calabrian chili, spinach, red pepper pesto, cream, blended veal, beef and pork meatballs.

Tomato Risotto   \$27

Arborio, San Marzano, parmesan, lemon, garlic chips, charred vegetables, extra virgin olive oil
Add Chicken- \$4.99

Pork Tenderloin  \$34


House steak spice, herbs, marsala mushroom demi, parisienne potato, daily vegetable, crispy shallot rings, chives

Fried Enoki Mushroom Salad   \$17

Crispy Fried Enoki mushrooms, brussels sprouts, ridichio, butter lettuce, spinach, ginger lime vinaigrette, mint, thai basil.

Wagyu Beef Dumplings \$19

Blistered dumplings, warm seaweed salad, sesame sauce, wasabi emulsion, charred scallion


Indian Potato Cakes  \$14

Warm spices, cilantro vinaigrette, pomegranate, mango chutney, greens

Add Tandoori Chicken- \$4.99

Scallops \$23

Smoked and glazed pork belly, seared scallops, honey garlic glaze, scallion salad, mustard greens

Blackened Halibut and Shrimp  \$55

Cajun, creole shrimp sauce, collard greens

Braised Short Rib  \$44

18 hour sous vide, classic demi, horseradish cream, parisienne potato, daily vegetable, chives

The Fare Burger \$24

Bison & chuck blend, dill pickle sauce, garlic aioli, maple pepper bacon, aged cheddar, boston lettuce, brioche bun. served with parmesan herb fries

KFP  \$29

Korean Fried Portobello, gochujang honey glaze, korean BBQ potato, garlic bok choy, black and white sesame, scallion