

# FARE



## Opening Act

### Bread Board

\$12

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

### Korean Nacho Skillet

\$14

Crispy wonton nachos, BBQ glaze, gochujang chopped grilled vegetables scallion, coriander  
Add Korean BBQ beef- \$4.99

### Manchego and Goat Cheese Fritters

\$15

Honey mustard sauce, candied bacon jam, crispy onion, fall microgreens

### Brussels Sprouts

\$13

Butternut squash, almond brittle, peccorino, crispy bacon

## Showcase

### Grilled Ribeye 12 oz

\$50

Grilled AAA Ribeye, whipped truffle potatoes, chefs choice vegetables, roasted onion demi.  
With black or smoked salt

### Mediterranean Salmon

\$35

Grilled and rubbed with roasted red pepper vinaigrette, couscous, zucchini, arugula pesto.

### Bison Bolognese

\$25

Orecchiette pasta, grated parmigiana reggiano, fried basil, torn mozzarella

### 9 oz French Cut Pork Chop

\$35

Fare beer and apple cider braised onions, boursin whipped potatoes, chefs choice vegetables, maple bourbon demi

### Seafood Pasta

\$28

Bucatini pasta noodles, mussels, shrimp, baby clams, chili, garlic, parmesan, olive oil

### Mushroom Risotto

\$25

Porcini, chanterelle, portobello mushrooms, truffle oil, parmesan nuggets and crispy sage

### Loaded Hummus

\$14

Housemade hummus, eggplant and olive relish, blistered tomato, sumac, olive oil, garlic pita

### Tempura Shrimp

\$22

Tempura battered shrimp, nuoc cham vietnamese sauce, green onions, pickled ginger + coriander

### Rustic Red Leaf Salad

\$16

Red leaf greens, hickory smoked caesar dressing, pickled red onion, pancetta, grilled lemon, pangratto

### Pomegranate & Greens

\$16

Mixed greens, maple pomegranate vinaigrette red onion, honey whipped goat cheese, blood orange, almond brittle

### Chicken Cordon Bleu

\$34

Roulade stuffed with swiss cheese and ham, mustard sauce, lightly rolled in breadcrumbs, whipped potatoes, chefs choice vegetables

### Braised Short Rib

\$36

18 hour sous vide, classic demi, whipped potatoes, horseradish cream, chefs choice vegetables, chives

### The Fare Burger

\$24

Bison & chuck blend, bacon jam, smoked cheddar cheese, crispy onion strings, truffle aioli, arugula, peppered bacon, brioche bun, potato wedges

### Cauliflower Korma

\$25

pickled red onion, mint yogurt, roasted cashews, coriander, side garlic naan bread

## Prime Rib

Chefs choice vegetables, whipped potatoes, Yorkshire pudding, jus, horseradish

8 oz- \$36

10 oz- \$43

## Sides

### Potato Wedges

\$6

Chipotle buffalo dip

### Side Pomegranate & Greens

\$10

Mixed greens, maple pomegranate vinaigrette red onion, honey whipped goat cheese, blood orange, almond brittle

JOIN US FOR

## Sunday Brunch!

9-2 PM

Gluten Free



Vegetarian- Ask your server for Vegan details. 