Wrime Dib

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

8 oz-\$36 10 oz-\$43

5ides

Spring Strawberry Salad

Pickled strawberry, grilled rhubarb, shaved shallots, candied walnuts, 5 year old cheddar, rainbow radish, strawberry champagne vinaigrette

Cajun Fries

Sweet dill dip

\$6

\$10

JOIN US FOR

9-2 PM

Gluten Free

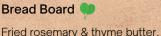


Vegetarian- Ask your server for Vegan details.



Bread Board

bread



honey, roasted garlic bulb, rustic

Crispy wonton nachos. BBO glaze.

Aged cheddar, zesty dill dressing,

Smoked cauliflower and parmesan

emulsion, crispy pancetta, walnut

brown butter, grilled endive,

Korean Nacho Skillet

aochuiana chopped arilled

vegetables scallion, coriander

Add Korean BBQ beef-\$4.99

Broiled Wedge Salad

everything bagel seasoning,

maple bacon bits, boiled egg.

\$12

\$15

\$15

\$MP

Summer Tomato Salad

\$16

Heirloom tomatoes, rose vinegar, confit garlic oil, smoked salt, fresh mozza, pickled red onions, fresh basil,

Shrimp Tostada Trio

\$22

\$15

Tempura battered togarashi shrimp, gochujang aioli, pickled red cabbage and onion slaw, sesame, coriander, scallion

Spring Strawberry Salad



Pickled strawberry, grilled rhubarb, shaved shallots, candied walnuts, 5 year old cheddar, rainbow radish, strawberry champagne vinaigrette

PEI Mussels

\$18

Garlic cream, chorizo, dill, basil, rapini, grilled bread.

Scallops

sorrel.

Grilled Ribeye 12 oz



Jerk Chicken Farcie \$52



\$34

Pimento cheese stuffed, sweet Grilled AAA Ribeye, potato pave, potato puree, braised callaloo, daily vegetable, smoked crab meyer lemon chicken jus, crispy apple demi. With black or smoked black kidney beans.

Spring Cod

potato fritter.

vegetable

Espresso Lamb Shank

Braised espresso lamb shank,

Tonkatsu Veal Chop

and garlic fried rice.

grilled chicory, chaga mushroom sauce, potato pave, daily

Japanese style bone in veal chop,

hoisi aioli, toasted black and white sesame, daily vegetable, ginger

breadcrumbs, tonkatsu sauce,

salt

\$MP

\$35

\$45

Braised Short Rib



\$37

Cod loin, spring curry veloute, 18 hour sous vide, classic demi, chorizo, crispy onion and cashew potato pave, horseradish cream, crumble, daily vegetable, sweet daily vegetable, chives

Gnocchi and Beef Ragu

\$25

Parmesan and thyme gnocchi, rich beef ragu, pesto, burrata, confetti radish

The Fare Burger

\$24

Bison & chuck blend, Smoked gouda cheese, caramelized onions, garlic aioli, tangy mustard bbq, arugula, brioche bun. served with cajun fry and sweet dill dip.

Vegan Unagi Zuchcini 🤛 🚫





\$25

Spring Risotto

Risotto bianco, grilled asparagus tips, fontina cheese, truffle, spring pea, creme friache, confetti radish \$25

Grilled smoky zucchini, unagi sauce, charred scallion, crumbled nori, roasted king oyster mushrooms, hoisin aioli, ginger and garlic fried rice