

# FARE

## Prime Rib

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

8 oz- \$36

10 oz- \$43

## Sides

### Spring Strawberry Salad \$10

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

### Cajun Fries \$6

Sweet dill dip

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 \$15

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

### Broiled Wedge Salad \$15

Aged cheddar, zesty dill dressing, everything bagel seasoning, maple bacon bits, boiled egg.

### Scallops \$MP

Smoked cauliflower and parmesan emulsion, crispy pancetta, walnut brown butter, grilled endive, sorrel.

## Showcase

### Grilled Ribeye 12 oz \$52

Grilled AAA Ribeye, potato pave, daily vegetable, smoked crab apple demi. With black or smoked salt

### Spring Cod \$MP

Cod loin, spring curry veloute, chorizo, crispy onion and cashew crumble, daily vegetable, sweet potato fritter.

### Espresso Lamb Shank \$35

Braised espresso lamb shank, grilled chicory, chaga mushroom sauce, potato pave, daily vegetable

### Tonkatsu Veal Chop \$45

Japanese style bone in veal chop, breadcrumbs, tonkatsu sauce, hoisi aioli, toasted black and white sesame, daily vegetable, ginger and garlic fried rice.

### Spring Risotto \$25

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

### Summer Tomato Salad \$16

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

### Shrimp Tostada Trio \$22

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

### Spring Strawberry Salad \$15

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.

### Jerk Chicken Farcie \$34

Pimento cheese stuffed, sweet potato puree, braised callaloo, meyer lemon chicken jus, crispy black kidney beans.

### Braised Short Rib \$37

18 hour sous vide, classic demi, potato pave, horseradish cream, 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 Zucchini \$25

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