

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Tapenade Salad \$18

Wild Baby Arugula, Sourdough Croutons, Italian Parmesan, Tapenade & Lemon Herb Vinaigrette. *GF Veg. Vg.

Fried Brussel Sprouts \$14

WA Grown Brussel Sprouts, Fried Crispy, 40 Yr. Aged Balsamic, & Italian Parmesan. GF. Veg. Vg.

Delicata Fritti \$14

Lightly breaded tempura Squash with Hot Honey & Pickled Masala. GF. Veg. Vg.

MAINS

Lamb Sugo Pappardelle Pasta \$34

Housemade Farm Egg Pasta, Locally Raised Carlton Ground Lamb, Roasted Tomato Sauce & Veggies, Italian Parmesan & Herbs.

Cedar Plank Salmon \$36

Fresh Skuna Bay Salmon Marinated, Wood Fired Cedar Plank, Herbed Spiced Pilaf, Roasted Winter Veg & Herb Verde. GF.

Buratta Pesto Gnocchi \$21

Housemade Gnocchi Pasta, boiled then seared, Baby Arugula Pesto, Italian Buratta, 40 yr aged Balsamic & Local Microgreens.

Braised Short Ribs \$32

Dry Rubbed, Smoked & Braised Short Ribs, Garlic Whipped Yukon Potatoes, Roasted Winter Veg, & Red Wine Reduction. GF.

SWEETS

Milk Chocolate Pot de Creme \$12

Served with Espresso Whip & Sea Salt. GF

Citrus Zeppole \$12

Chevre Whipped Zeppoles, Lemon Curd. GF

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

**Wild mushrooms are not an inspected product.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.