

# DINNER

Served Tuesday-Thursday 5PM-9PM, Friday & Saturday 5PM-10PM

## PASTA & SEAFOOD

<b>Faroe Island Salmon*</b>	28
<i>8 oz skin-on, grilled asparagus, chef's risotto, &amp; beurre blanc</i>	
<b>Spaghetti Carbonara</b>	16
<i>hand-rolled pasta, guanciale, duck egg, pecorino, &amp; parsley</i>	
<b>Spaghetti Chicken Parmesan</b>	23
<i>hand-rolled pasta, fried chicken, burrata, marinara, &amp; basil</i>	
<b>Spaghetti alle Vongole</b>	19
<i>spicy steamed clam, hand-rolled pasta, white wine, red pepper flake, garlic, olive oil, &amp; parsley</i>	
<b>Rigatoni Alfredo</b>	14
<i>béchamel, gruyere, pecorino, sautéed spinach, &amp; mushroom</i>	
<b>Rigatoni Creole</b>	23
<i>Cajun sautéed shrimp, pepper jack, gruyere, pecorino, red bell pepper, creme fraiche, &amp; chive</i>	

## FIELD & PASTURE

<b>Roasted Portobello &amp; Quinoa</b>	22
<i>stuffed mushroom caps with quinoa, sautéed spinach, sun-dried tomato, chèvre, &amp; balsamic glaze</i>	
<b>Cajun Chicken</b>	18 / 23
<i>one or two roasted 6 oz breast, diced tomato, lettuce, pommes frites, &amp; beurre blanc</i>	
<b>Chicken Florentine</b>	16
<i>grilled chicken breast, sautéed spinach, sun-dried tomato, potato purée, &amp; beurre blanc</i>	
<b>Berkshire Pork Chop*</b>	29
<i>14 oz grilled chop served with crispy brussel and bacon, risotto, &amp; apple gastrique</i>	
<b>Bleu Mile Burger*</b>	19
<i>8 oz patty, bacon, caramelized onion, sautéed mushroom, gorgonzola cream sauce, pickles, challah bun, &amp; pommes frites</i>	
<i>supplement duck egg +3</i>	
<b>Conductors' Burger*</b>	19
<i>8 oz patty, bacon, pimento cheese, fried green tomato, bacon-onion jam, challah bun, &amp; pommes frites</i>	
<i>supplement duck egg +3</i>	
<b>Farm Burger*</b>	17
<i>8 oz patty, bacon, gruyere, butter lettuce, tomato, pickle, dijon, challah bun, &amp; pommes frites</i>	
<i>supplement duck egg +3</i>	
<b>Steak &amp; Quinoa*</b>	7 oz 28 14 oz 46
<i>new york strip served over quinoa, broccolini, cherry tomato, corn, &amp; chimichurri sauce</i>	
<b>Steak Frites*</b>	strip 44 filet mignon 52
<i>8 oz filet mignon or 14 oz new york strip, pommes frites, &amp; sauce bernaïse</i>	
<i>supplement truffle oil +2 - supplement au poivre +5</i>	
<b>Très Bon Filet Mignon*</b>	55
<i>8 oz center-cut filet, grilled broccolini, potato purée, sauce bernaïse, crispy fried shallot</i>	
<i>substitute au poivre +5</i>	

*We proudly source grass-fed & finished beef, pasture-raised pork, & free-range chicken from Hunter Cattle Company*

## A LA CARTE

<b>Chef's Risotto</b>	8	<b>Pommes Frites</b>	5 / 9
<i>6 oz portion of weekly risotto</i>		<i>pecorino &amp; parsley</i>	
<b>Quinoa</b>	7	<i>supplement truffle +2</i>	
<i>6 oz portion with chimichurri &amp; goat cheese</i>		<b>Mac &amp; Cheese</b>	8
<b>Crispy Brussels &amp; Bacon</b>	6.5	<i>gruyere, pecorino, &amp; breadcrumb</i>	
<i>honey &amp; balsamic glaze</i>		<i>supplement truffle +2</i>	
<b>Potato Purée</b>	5	<b>Grilled Asparagus</b>	6
		<b>Sautéed Broccolini</b>	6



\*consuming raw or undercooked proteins may increase your risk of food borne illness, especially if you have certain medical conditions  
we reserve the right to add a 20% gratuity to parties larger than six