



PLATES

PHEASANT & CHERRY CRESTE DI GALLO \$23

ROAST PHEASANT, CYNAR CRANBERRIES, PARSLEY, CHIVE, ORANGE ZEST, PHEASANT JUS, BEET CHERRY PURÉE

COLLARD GREEN MISO "CARBONARA" \$19

FRESH EMMER AND BLACK PEPPER SPAGHETTI, BRAISED COLLARD GREEN, COPA TASSO, SOY BEECH MUSHROOM, MISO CREAM (VEGETARIAN OPTION AVAILABLE)

SPICY ELK MEATBALLS \$18

TUSCAN KALE, PIQUILLO, SPICY TOMATO, ANSON MILLS GOAT CHEESE POLENTA

RYE CAMPANELLE WITH SMOKED BOAR \$19

ORGANIC RYE TRUMPETS, SMOKED BOAR SHOULDER, SHALLOTS, PICKLED RED CABBAGE, PASTRAMI SPICE, CARAWAY SEED, AQUAVIT, MUSTARD CREAM

SOUTHERN FRIED HEN O' THE WOOD (V) \$19

HEN O' THE WOODS MUSHROOMS, WILD MUSHROOM RISOTTO, PORCINI DEMI GLACE

WILD BOARITO \$16

GROUND BOAR, AGED CHEDDAR, POBLANO PEPPER, SAFFRON ANSON MILLS RICE, TEQUILA LIME SLAW

SANDWICHES

DUCK BURGER \$17

SMOKED GOUDA, ARUGULA, BING CHERRY BBQ COMPOTE, BRIOCHE

VENISON CHEESESTEAK \$17

17 SPICE ONIONS, TANGY RELISH, AGED CHEDDAR, PRETZEL BAGUETTE

COLLARD GREEN MELT (V) \$13

BRAISED COLLARD GREENS, SMOKED GRUYERE, GOAT HORN PEPPER RUSSIAN DRESSING, HOUSE SLAW, MARBLE RYE

DRY AGED BLEU BURGER \$18

DRY AGED HOUSE GROUND BEEF BLEND, ROGUE CREAMERY SMOKEY BLUE, PORT WINE ONIONS, BRIOCHE BUN

ARCHER BLT \$15

HOUSE CURED DUROC GINGER SNAP BACON, ROASTED TOMATO, ARUGULA, APPLE ROSEMARY & BLACK PEPPER MOSTARDA, PRETZEL BAUGETTE

SMOKED CARROT GRILLED CHEESE (V) \$13

SWEET SMOKED CARROT, AGED CHEDDAR, PROVOLONE, MARBLE RYE