



JULY MENU

Beer nuts with ale, and maple sugar ~ **\$6 gf df**

Citrus marinated olives ~ **\$6 gf df**

Giardiniera pickles ~ **\$6 gf df**

Kingston B+B sourdough, salted butter ~ **\$6**

Smoked trout dip, seedy crackers, pickled spring onion, smoked trout roe ~ **\$17**

Organic chicken liver parfait, grilled bread, cherry + shallot jam ~ **\$17**

Montgomery Place cucumber salad, avocado, radish, sumac onion, herbs ~ **\$16 gf df**

Our fermented focaccia with tomato salad, whipped ricotta, and Thai Basil ~ **\$16**

Prosciutto San Daniele, chicory, and local cantaloupe ~ **\$18 gf**

MX Morningstar farm iceberg wedge, Stilton, bacon, cherry tomato ~ **\$18 gf**

Wild shrimp tostada, citrus, jalapeno, mint & cilantro ~ **\$19 gf df**

Meisner Farm sweet corn lasagna, shishito peppers, fresh mozzarella ~ **\$28**

Moroccan-spiced grass-fed lamb shoulder, charred eggplant puree, rice ~ **\$34 gf df**

Wild cod baked on a grape leaf, snap beans, beefsteak tomato, pesto aioli ~ **\$34 gf**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$19**

Side of frites, herbs, aioli ~ **\$8 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**

Potenta, lemon & almond cake, Fix Brothers Farm sour cherries, Chantilly ~ **\$12 gf**



Most of our products come from environmentally sustainable farms and ranches