



OCTOBER MENU

Beer nuts with lager, and maple sugar ~ **\$7 gf df**
Citrus marinated olives ~ **\$7 gf df**
Gardiniera pickle ~ **\$6 gf df**
Our fermented focaccia, and pecorino butter ~ **\$6**

Puree of broccoli-leek soup with pesto ~ **\$14 gf**
Salt cod croquettes with salmon roe, arugula, and pimentón aioli ~ **\$14 df**
Grilled flatbread with butternut squash, caramelized onion, marinated feta ~ **\$16**
Organic chicken liver parfait, grilled bread, pomegranate + shallot jam ~ **\$17**
Asian pear & Stilton salad, chicory, pistachio, raw honey vinaigrette ~ **\$18 gf**

Smoked wild mushroom lasagna, fresh mozzarella, late-season tomato sauce ~ **\$29**
Grass-fed beef short rib sugo, polenta, pea shoots, grilled sweet onions ~ **\$32 gf**
Maine halibut, tartare sauce, caramelized arrowhead cabbage, new potatoes ~ **\$34 gf**
Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$19**
Fried brussels sprouts, salsa Macha, cotija, aioli ~ **\$14 gf**
Side of frites, herbs, aioli ~ **\$8 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**
Fresh pumpkin steam cake, and bourbon pecan sauce ~ **\$12**
Hot apple crisp with French vanilla ice cream ~ **\$15**



Most of our products come from environmentally sustainable farms and ranches