



## NOVEMBER MENU

Beer nuts with lager, and maple sugar ~ **\$7 gf df**

Citrus marinated olives ~ **\$7 gf df**

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

Mel the Bakery sourdough, salted butter ~ **\$6**

Split pea soup with vermouth ~ **\$14 gf df**

Grilled flatbread with broccoli rabe, cheddar, roasted garlic, Calabrian chili ~ **\$16**

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

Persimmons with local goat cheese, candied nuts, fried rosemary and caper ~ **\$16 gf**

Autumn lettuces, honey-lime vinaigrette, radishes, pickled carrot ~ **\$14 gf df**

Smoked wild mushroom lasagna, fresh mozzarella, late-season tomato sauce ~ **\$26**

Fish & shellfish cakes, tartar sauce, escarole-delicata squash salad ~ **\$30 gf**

Grass-fed beef short rib sugo, polenta, pea shoots, grilled sweet onions ~ **\$30 gf**

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

Fried brussels sprouts, salsa Macha, cotija, pimentón 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, French vanilla ice cream ~ **\$15**



*Most of our products come from environmentally sustainable farms and ranches*