



DECEMBER MENU

Beer nuts with lager, and maple sugar ~ **\$8 gf df**

Citrus marinated olives ~ **\$8 gf df**

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

Crispy potato cakes with sour cream & caramelized onion dip ~ **\$8**

Our fermented focaccia, and Parmesan butter ~ **\$6**

Puree of roasted kabocha squash soup, coconut cream, and fresh ginger ~ **\$14 gf df**

Organic chicken liver parfait, grilled bread, pomegranate + shallot jam ~ **\$18**

Grilled flatbread with broccoli rabe, spicy pork sausage, cheddar ~ **\$17**

Fried brussels sprouts, salsa Macha, cotija, pimentón aioli ~ **\$15 gf**

Charred arrowhead cabbage with Stilton, and pickled raisin ~ **\$15 gf**

Radicchio salad, mustard vinaigrette, radishes, green apple ~ **\$14 gf df**

Mushroom, leek and celery root lasagna with winter herbs and fresh mozzarella ~ **\$28**

Grilled Duroc pork collar, cauliflower-turnip puree, caper salsa verde ~ **\$30 gf**

Wild cod & shrimp cakes, tartar sauce, escarole-delicata squash salad ~ **\$30**

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

Side of frites, herbs, aioli ~ **\$9 gf df**

DESSERTS

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

Gingerbread Swiss roll with crème fraiche, pecan, cranberry, buttered rum ~ **\$12**



Most of our products come from environmentally sustainable farms and ranches