



JANUARY MENU

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

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

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

Our fermented focaccia with tapenade ~ **\$6 df**

Chicken soup with fresh noodles, herb labneh, and lemon ~ **\$15**

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

Grilled flatbread with delicata squash, caramelized onion, thyme, cheddar ~ **\$16**

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

Smoked trout salad with golden beets, avocado, and remoulade ~ **\$17 gf df**

Hearty Roots Farm kale Caesar with focaccia croutons, & Parmigiano-Reggiano ~ **\$18**

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

Seafood Bomba rice, red wine-braised calamari, Bay scallops, mussels, aioli ~ **\$32 gf**

Hudson Valley duck confit, polenta, cipolini onion, prune-Port wine sauce ~ **\$34 gf**

Charred cauliflower steak, salsa verde, toasted almond & chickpea salad ~ **\$19 gf df**

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**

Cara cara orange cake, lemon curd Chantilly, pecan ~ **\$12**

French vanilla ice cream ~ **\$8**



Most of our products come from environmentally sustainable farms and ranches