



## FEBRUARY MENU

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

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

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

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

Puree of white winter vegetable soup, gorgonzola toast ~ **\$14**

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

Grilled flatbread, local Tivoli mushrooms, caramelized onion, fresh mozzarella ~ **\$18**

Golden beet & winter radicchio salad, goat cheese, and candied nuts ~ **\$17 gf**

Fried brussels sprouts, shallot chips, cilantro, cotija, Calabrian chili ~ **\$14 gf**

Charred cauliflower steak, salsa verde, toasted almond & chickpea salad ~ **\$21 gf df**

Pan-fried pasture-raised pork schnitzel with celery root remoulade ~ **\$30**

Bomba rice with bay scallops, red wine-braised calamari, and aioli ~ **\$32 gf**

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 marmalade cake, toasted pecan, French vanilla ice cream ~ **\$14**



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

*\*3% processing charge will be added to all credit card transactions*