



MARCH MENU

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

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

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

Grilled sourdough, and salted butter ~ **\$6**

Puree of white sweet potato-miso soup with puffed buckwheat ~ **\$14 gf df**

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

Grilled flatbread with spinach pesto, shiitake mushroom, mozzarella ~ **\$17**

Pickled beet & chicory salad, goat cheese, candied walnuts ~ **\$18 gf**

Fried brussels sprouts, shallot chips, cilantro, cotija, Calabrian chili ~ **\$15 gf**

Charred cauliflower steak, salsa verde, toasted almond & chickpea salad ~ **\$26 gf df**

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

Red wine & grass-fed beef short rib ragu & meatball lasagna, ricotta, fontina ~ **\$28**

Bomba rice with sea scallops, red wine-braised calamari, and aioli ~ **\$34 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**

Baked apple and ginger cake custard with candied ginger ice cream ~ **\$15**

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



Most of our products come from environmentally sustainable farms and ranches

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