



## MAY MENU

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

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

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

Black sesame hummus with corn chips ~ **\$12 gf df**

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

Cucumber salad with spring herbs ~ **\$15 gf df**

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

Grilled flatbread with grilled wild onions, broccoli rabe, Calabrian chili, fontina ~ **\$17**

Local sugar snap peas & little gem salad, sheep's milk feta, lemon vinaigrette ~ **\$18 gf**

Pork and green garlic sausages, fennel, citrus, and lentils ~ **\$30 gf**

Grilled tri tip, new potatoes, chimichurri ~ **\$38 gf df**

Wild halibut with asparagus, and gribiche sauce ~ **\$38 gf**

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

Baked penne with four cheeses, and green garlic breadcrumbs ~ **\$16**

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

## DESSERTS

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

Rhubarb and ginger cake custard with candied ginger ice cream ~ **\$14**

Candied ginger 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***