



SEPTEMBER MENU

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

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

Deep-fried pole beans with Calabrian chili, and sesame seeds ~ **\$9 gf df**

Our fermented focaccia with olive oil, herbs, and tapenade ~ **\$6 df**

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

Local beefsteak tomato, cucumber & little gems, lemon-basil vinaigrette ~ **\$18 gf df**

Fennel-apple salad with radicchio, blue cheese, and honey vinaigrette ~ **\$18 gf**

Grilled shrimp tacos with avocado salsa, slaw, and cilantro crema ~ **\$19 gf**

Eggplant stew with fresh chili harissa, chickpeas, heirloom tomato, flatbread ~ **\$26 df**

Greek lamb shoulder with new potatoes, feta, & blistered sungolds ~ **\$38 gf**

Peppered grass-fed bavette steak with creamy corn, and red wine sauce~ **\$38 gf**

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

Baked penne with four cheeses, and breadcrumbs ~ **\$17**

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

DESSERTS

Peach crisp with French vanilla ice cream ~ **\$15**

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

Ricotta ice cream sundae, apple-plum compote, pistachio ~ **\$9 gf**



Most of our products come from environmentally sustainable farms and ranches

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