



SEPTEMBER MENU

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

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

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

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

Puree of late-season sweet corn soup ~ **\$14 gf**

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

Fennel-apple salad with radicchio, blue cheese, 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**

Fresh fettuccine with braised lamb, cherry tomatoes, and pesto ~ **\$28**

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

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

Basque cheesecake with dulce de leche ~ **\$10**

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

Ricotta ice cream sundae, apple-blackberry 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***