



OCTOBER MENU

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

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

Crispy Brussels sprout leaves, Calabrian chili ~ **\$8 gf df**

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

Puree of wild mushroom soup with pine nuts, hawaii-spiced sweet onions ~ **\$14 gf df**

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

Radicchio salad, pomegranate salsa, golden beets, and pistachio ~ **\$17 gf df**

Baked eggplant 'Melanzane', tomato, fresh mozzarella, arugula-walnut pesto ~ **\$25 gf**

Fresh fettuccine, white Bolognese of porcini, sausage & grass-fed beef, Reggiano - **\$28**

Masa-battered cod, frisee, sweet pickles, caper and green Tabasco aioli ~ **\$26 gf df**

Chili-rubbed grass fed bavette steak, pumpkin mash, blue cheese sauce ~ **\$36 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

Olive oil cake with Honeycrisp apple compote, sour cream Chantilly ~ **\$12**

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



Most of our products come from environmentally sustainable farms and ranches

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