



## JANUARY MENU

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

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

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

Split pea soup with sherry and mint ~ **\$14 gf df**

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

Charred cauliflower with fried rosemary, lemon, and tahini ~ **\$16 gf df**

Citrus salad with radishes, green olive tapenade, and French feta ~ **\$17 gf**

Fresh fettuccine with spinach, broccoli rabe, garlic, chili, and pecorino ~ **\$25**

Masa-battered cod, radicchio, sweet pickles, caper and green Tabasco aioli ~ **\$30 gf df**

Peppered grass-fed bavette and frites with Stilton, and brandied demi ~ **\$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

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

Bourbon pecan 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***

***\*Please inform your server of any food allergies***