



## JANUARY MENU

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

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

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

Butternut squash soup with toasted pumpkin seeds ~ **\$14 gf**

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

Charred cauliflower, fried rosemary, caper, lemon, whipped tahini ~ **\$16 gf df**

Crunchy winter vegetable & little gem salad with cashew Russian dressing ~ **\$18 gf df**

Fresh fettuccine with broccoli rabe, tomato sauce, and burrata ~ **\$26**

Fish & shellfish cakes with sweet potato mash, arugula, and green olive aioli ~ **\$30**

Peppered grass-fed bavette, and frites with brandied demi ~ **\$36 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

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

Cara cara orange marmalade cake with walnuts, and lemon curd cream ~ **\$12**

Toasted coconut 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**