



MARCH MENU

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

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

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

Mulligatawny soup with red lentils, golden potato, apple, coriander ~ **\$14 gf vegan**

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

Charred cauliflower, crispy chickpeas, pumpkin seed salsa verde ~ **\$16 gf vegan**

Pickled beets, cara cara and blood oranges, fresh horseradish, mint ~ **\$16 gf vegan**

Kale & chicory Caesar with Parmigiano-Reggiano and croutons ~ **\$18**

Fresh fettuccine with pan-seared sea scallops, black olives, sunchoke cream ~ **\$30**

Crispy duck leg confit with polenta, and broccoli rabe ~ **\$30 gf**

Peppered grass-fed bavette steak & frites with chermoula aioli ~ **\$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**

Olive oil cake with lemon curd Chantilly ~ **\$12**

Dulce de leche ice cream ~ **\$8 gf**

Ruby grapefruit granita, coconut cream ~ **\$8 gf vegan**



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**