

Starters

grilled plate \$12.00

zucchini, squash, fried brussels sprouts, marinated mushrooms, rosemary & feta spread

crab dip \$13.00

bruléed parmesan, crostini

lamb julep sausage \$8.00

charred onion, pea hash, horseradish sauce

lamb meatballs \$8.00

harissa tomato sauce, tzatziki, parsley, cilantro and basil

charcuterie \$15.00

la quercia speck, leoncini prosciutto cotto, creminelli mortadella

Cheese

european flight 20.00

manchego \$9.00

sheep's raw milk, la mancha, spain

gorgonzola dulceverde \$8.00

cow's milk, italy

brie le chatelaine \$8.00

cow's milk, vosges

cottonwood river reserve cheddar \$7.00

cow's milk, kansas

red rock cheddar \$9.00

cow's milk, wisconsin

edgewood sharp cheddar \$9.00

raw cow's milk, missouri

gouda flight 20.00

frisian farms four month cumin gouda \$9.00

cow's milk, iowa

honey bee gouda \$9.00

goat's milk, holland

meadowkaas gouda \$7.00

cow's milk, holland

Small Bites

parmesan tart \$5.00

tomato pepper jam

olives \$7.00

house made potato chips

pommes frites \$5.00

truffle aioli

bruschetta \$7.00

grilled bread, basil spread, cherry tomatoes, balsamic reduction

Salads/Soups

seared tuna salad \$13.00

pickled grapes, herb crackling, preserved lemon vinaigrette

house salad \$8.00

spinach, honey goat cheese spread, seasonal fruit, radish, house red wine vinaigrette

kale & white bean soup \$7.00

kale, broccoli & brussels sprouts salad \$9.00

pickled apple & fennel, walnuts, cranberries, honey mustard, mint syrup

chilled caribbean melon bisque \$9.00

onion, fried speck

carrot salad \$8.00

carrot ribbons, mixed greens, fennel, fried capers, carrot champagne vinaigrette

Large Plates

tannin 8oz wagyu burger* \$15.00

smoked cheddar, grilled tomato, crispy bacon, onion bun. served with pommes frites, house made chips or side salad.

+add fried egg \$1.00

ahi tuna \$28.00

avocado, red cabbage, mexi-slaw, poblano, dried chili sauce

cilantro lime succotash \$17.00

heirloom zucchini, green bean and corn succotash, garbanzos, green tomato sauce, pickled onion

crispy skin salmon* \$26.00

couscous, golden raisins, charred tomato salsa & shiitake mushroom sauce

grilled ribeye* \$38.00

grilled asparagus, confit potatoes, red wine sauce, lavender butter

pork tenderloin \$28.00

brown rice, buttered beans, carrots, pickled cucumber, bacon dashi

seared chicken \$26.00

angel hair pasta, kale pesto, zucchini & garlic oil

Desserts

pound cake \$7.00

cherry, rhubarb compote, vanilla whipped cream

fudge stuffed peanut butter cookie \$6.00

baked to order with caramel sauce

+"Elvis" Style: Topped with Banana Ice Cream and Bacon \$3.00

peach sundae \$9.00

peach snap cookie, preserved peach ice cream, peach coulis

bugey-cerdon float \$12.00

strawberry-cherry ice cream topped with raphael bartucci bugey-cerdon

mexican chocolate panna cotta \$7.00

cinnamon filo, walnut bourbon sauce, candied walnuts