



## Shared

- House Made Farm Cheese**, seasonal jam, candied pecans, crostini 17 ✓ 🥜
- Beef Tartar**, horseradish cracklin', tarragon dressing, pickled carrot, yolk 18 ☒
- Charcuterie**, selection of Creminelli salumi & house made country pate 28
- Shishito Peppers**, Idaho goat cheese, maple, chestnut, last summer's peaches 18 ✓ ☒

## First

- Winter Lettuce**, kale, brussels, grapefruit vinaigrette, candied hazelnuts, cheddar, apple 18 ✓ 🥜 ☒
- Split Pea Soup**, caramelized apple toast, smoked gouda, curry leaves 12
- Cassoulet**, duck confit, smoked bone marrow, onion jam, brioche bread crumb, rouille 24
- Beets**, blackberry, smoked crème fraiche, maple, grapefruit 17 ✓ ☒

## Second

- Duck & Wild Mushroom Cannelloni**, duck ham, soft egg, parmesan broth 40
- Tenderloin**, gaufrette, braised fennel, short rib, pommes puree 52 ☒
- Market Fish & Grits**, chorizo, roasted pear, gooseberry chimichurri, crispy sweet potato 38 ☒
- Cornmeal Fried Maitake**, cashew gremolata, broccolini, smokey mushroom broth 30 ✓ 🥜
- Farm Burger & Fries**, bread and butter jalapeno, cheddar, slab bacon, bib lettuce, roasted garlic aioli, onion jam 28
- Pork Rib & Cider Glazed Belly**, brussel leaf spätzle, apricot mustard, mint 48
- Half Chicken**, pomegranate molasses, brussel slaw, habanero honey, winter squash waffle, 38

☒ *Gluten Free*

🥜 *Contains Nuts*

✓ *Vegetarian*

*Please speak with server regarding menu items that can modified to be Gluten Free, Dairy Free, Vegetarian or Vegan*

*\*Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.*

*20% Gratuity will be added on parties of 6 or more. • \$5 charge will be added for split plates.*