



Shared

- House Made Farm Cheese**, seasonal jam, candied pecans, crostini 17 ✓ 🥜
- Charred Corn**, parmesan, truffle, lime 14 ☒ ✓
- Charcuterie**, selection of Creminelli salumi & house made country pate 28 🥜
- Crispy Spring Dug Parsnips**, preserved kumquat aioli, dill pollen 14 ☒ ✓
- Smoked Bone Marrow**, rhubarb chutney, sweetened garlic crema 17

First

- Foie Gras Crème Brûlée**, cherries, candied bacon, brioche 18
- Frisee au Lardons**, baby artichoke, smoked duck confit, radish, candied sunflower, maple vinaigrette, fried poached egg 18
- Golden Tomato & Corn Gazpacho**, watermelon, mint, wild thyme, toasted almond cream 14 ☒ ✓ 🥜
- Sweet Pea & Mint Gnocchi**, caramelized cauliflower, garden tomato, grated Amoretti 16 ✓
- Market Fish Crudo**, honey wine, Purple Ninja radish, preserved kumquat, puffed farro 17
- Wild Greens, Sweet Corn & Dill Panna Cotta**, baby squash, spicy popcorn, honey thyme vinaigrette, grated Montasio 16 ☒

Second

- Chicken Breast**, cornflake fried thigh, blackstrap baked beans, nasturtium & black cherry slaw, fingerling waffle chips, hot honey 32
- Short Rib**, buttermilk biscuit, rhubarb jam, pea greens, molasses demi 44
- Farmer's Market Risotto**, fresh local vegetables, battered king trumpets, wild arugula, garlic scapes 30 ✓
Add house made elk sausage 10
- Diver Scallops**, aged corn, sweet pea succotash, Tasso ham, coriander 32 ☒
- Farm Burger**, Vidalia onion ring, smoked duck confit, local cheddar, miner's lettuce, peach salsa, habanero aioli 24
- Butter Poached Black Cod**, morels, ramps, sweet n' sour tomato brodo, pickled fiddlehead & cucumber salad 36 ☒
- Pork Shank**, red corn cheddar grits, crispy yam, huckleberry & hatch chili compote, mint, smoked sour cream 42 ☒
- Beef Tenderloin**, crispy polenta, tallow poached turnips, watercress, Béarnaise 52 ☒
- Cauliflower Steak**, blueberry BBQ, collard greens, peachy potato salad, carrot cracklins 28 ☒ ✓

☒ Gluten Free 🥜 May or does contain 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.