

# DINNER

## SNACKS

- MAPLE & BACON ROASTED ALMONDS  
(7)
- HOUSE-MADE PICKLES  
(4)
- CORNBREAD  
*with* MAPLE-CHILE BUTTER  
(6)
- CHICKEN LIVER MOUSSE  
*with* PICKLED GRAPES  
(10)
- POPOVERS  
*with* HONEY & SEA SALT  
(3)

## EAST COAST OYSTERS

### ICED \*

- DAILY SELECTION  
*with* GRAPEFRUIT MIGNONETTE  
(3.00 each)

### BARBECUED

- with* BACON & GREEN ONIONS  
(3.75 each)

### ROASTED

- with* GREEN CHILE BUTTER  
(3.75 each)

## SIDES

- FRENCH FRIES  
(7)
- ROASTED MARKET VEGETABLES  
*with* LEMON & HERBS  
(8)
- ROASTED BRUSSELS SPROUTS  
*with* CHESTNUT BUTTER  
(8)
- BUTTERMILK WHIPPED POTATOES  
(8)

## FIRST COURSE

- ROASTED POTATO & LEEK SOUP.....12  
BACON, AGED CHEDDAR & CHARRED SCALLION VINAIGRETTE
- MARKET GREENS SALAD.....13  
BABY KALE, RADISH, APPLE, BLACK OLIVES & SHALLOT VINAIGRETTE
- GREEN GODDESS SALAD.....14  
LITTLE GEM LETTUCES, ENDIVE, BLUE CHEESE, AVOCADO & BACON
- SQUASH TART.....14  
HOUSE-MADE BUTTERMILK RICOTTA, POMEGRANATE & BROWN BUTTER VINAIGRETTE
- HOUSE-CURED BACON.....13  
WHISKEY POACHED FIGS & BLACK GARLIC
- ROASTED WILD BOAR RIBS.....15  
MARBLE POTATO SALAD & SOUR CHERRY MUSTARD
- BEER-STEAMED MUSSELS.....16  
CHERRY PEPPERS, CELERY LEAVES, GREEN OLIVES & GRILLED COUNTRY BREAD

## SECOND COURSE

- WARM LAMB & ROMAINE SALAD \*.....26  
ROASTED CAULIFLOWER, FRIED CAPERS, OLIVE CROUTONS & SOFT-BOILED EGG
- PAN-ROASTED ARCTIC CHAR.....28  
CRISPY POLENTA CAKE, CONCORD GRAPES & JALAPEÑO BROWN BUTTER
- MARKET VEGETABLE BOWL.....18  
HEIRLOOM GRAINS, BEET TAHINI, FETA & ZA'ATAR
- LASAGNA.....23  
EGGPLANT, SQUASH, KALE, TOMATO SAUCE & BUTTERMILK RICOTTA
- DUCK MEATLOAF.....28  
APPLE AND CELERY ROOT PURÉE, SAUTÉED GREENS & DUCK JUS
- BUTTERMILK FRIED CHICKEN.....27  
CHEDDAR WAFFLES & SAVOY CABBAGE SLAW
- GRILLED FLAT IRON STEAK \*.....32  
CRISPY FINGERLINGS, BRUSSELS SPROUTS, POBLANO BUTTER & BEEF JUS
- MUSHROOM-BARLEY VEGGIE BURGER.....16  
HOUSE-MADE BREAD & BUTTER PICKLES, SAVOY CABBAGE SLAW & FRENCH FRIES  
*Add cheddar*.....2
- BURGER \*.....19  
GRILLED ONION, DILL PICKLES, NEW YORK STATE CHEDDAR & FRENCH FRIES

EXECUTIVE CHEF CHRIS NORTON

{ 20% gratuity will be added to parties of 8 or more }

MONDAY NIGHT \$40 THREE COURSE MENU ★ TUESDAY NIGHT FREE CORKAGE  
BUTTERMILK CHANNEL TOTE BAGS \$18

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness