



SUNDAY DINNER MENU



CHARCUTERIE BOARD

LOCAL MEAT & CHEESE | SEASONAL GOODIES | NUTS | **\$22**

BONE MARROW

MARROW TOAST | HORSERADISH CREAM | PICKLED VEGGIES | **\$16**

CROQUETAS

CHICKEN | DUMPLINGS | ROASTED GARLIC AIOLI | **\$15**

CRISPY BRUSSEL SPROUTS

RICOTTA | POMEGRANATE AGRODOLCE | RED FINGER CHILLIES | **\$14 (VG/GF)(V AVAIL.)**

ARGENTINIAN EMPANADAS

SPICED SQUASH | WALNUTS | MASCARPONE | RED CHIMICHURI SAUCE | **\$14 (VG)**

ROASTED BUTTERNUT SQUASH SOUP

ALMOND | HERBS
CUP **\$8** | BOWL **\$12** | (GF/V/VG/DF)

THE WEDGE

ICEBERG LETTUCE | NUESKE'S BACON | TOMATOES | CUCUMBER | EGG |
MAYTAG BLUE CHEESE DRESSING | **\$14 (GF)(DF/VG AVAIL.)**

BEET SALAD

RED & GOLDEN BEETS | WHIPPED HUMBOLDT FOG GOAT CHEESE |
PISTACHIOS | 20 YEAR OLD SHERRY | **\$12 (VG/GF)**

CHOPPED SALAD

ARUGULA | ROMAINE | KALE | GARBANZO BEANS | SQUASH | CRUMBLLED BLUE CHEESE |
TOMATO VINAIGRETTE | **\$12 (VG)(DF AVAIL.)**

SALMON

FAROE ISLANDS SALMON | ASIAN NOODLES | SCALLIONS | SHIITAKE MUSHROOMS |
BOK CHOY | MISO BROTH | **\$29 (DF)(GF AVAIL.)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | KOREAN BBQ | CREAMY GRITS | BROCCOLINI | **\$26 (GF)(DF)**

BRICK CHICKEN

HALF BONELESS AMISH CHICKEN | FINGERLING POTATOES | PEARL ONIONS | CHICKEN AU JUS | **\$25 (DF/GF)**

PACCHERI

PASTA | SHRIMP | ARRABBIATA | PARMESAN CHEESE | OREGANO | **\$21**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM |
CAMELIZED RED ONIONS | BRIOCHE BUN | FRIES | **\$17**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN