



DINNER MENU



STARTERS

CHARCUTERIE BOARD

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

CROQUETAS

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

BONE MARROW

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

CRISPY BRUSSEL SPROUTS

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

SPANISH OCTOPUS

CHARRED OCTOPUS | PERUVIAN CORN | CRISPY POTATOES |
YELLOW TOMATO | AJI AMARILLO SAUCE | **\$18 (GF)(DF AVAIL.)**

ARGENTINAN EMPANADAS

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

SOUPS & SALADS

ROASTED BUTTERNUT SQUASH SOUP

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

FRENCH ONION SOUP

BAGUETTE | GRUYERE | **\$12 (DF/GF AVAIL.)**

THE WEDGE

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

BEEF 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 | CRUMBLER BLUE CHEESE |
TOMATO VINAIGRETTE | **\$12 (VG)(DF AVAIL.)**

ENTRÉES

DIVER SCALLOPS

SEARED SCALLOPS | WINTER SQUASH RISOTTO |
PARMESAN CHEESE | **\$29 (GF)**

DOUBLE CUT PORK CHOP

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

BRAISED SHORT RIBS

PARSNIP PUREE | ALMOND GREMOLATA | **\$29 (GF)**

VEGGIE PLATE

WINTER SQUASH | HEIRLOOM CARROTS |
QUINOA | KALE | BABY GREENS SALAD | **\$19 (VG/V/GF/DF)**

BRICK CHICKEN

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

PASTA

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

SALMON

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

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED 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