

NOVEMBER 13, 2017

SNACKS

SOURDOUGH PRETZEL EPI ^V
house made butter, caraway, parmesan,
pickled mustard
\$7

COUNTRY PÂTÉ
house pickles, crostini, grain mustard
\$9

SHISHITO HUSH PUPPIES ^V
shishito peppers, parmesan,
buttermilk and lime aioli
\$7

BEEF FAT FRITES
harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE
gruyère mornay, sourdough
\$16

FOIE GRAS TORCHON
duck fat Hawaiian bread, fire roasted pineapple,
pink peppercorns, sherry gastrique
\$18

IRON ROASTED MUSSELS ^{GF}
smoked pimenton, warm harissa butter
\$16

SWEET POTATO RAVIOLI ^V
wild mushrooms, curried pecans,
pumpkin coconut sauce
\$16

HAMACHI CRUDO
green apple, celery, meyer lemon,
moroccan olive crumble
\$16

ROASTED DELICATA SQUASH ^V
brussels sprouts, cippolinis, spiced pepitas,
apple gastrique, brown butter
\$13

HAM SAMPLER
Prosciutto di Parma - Italy
Jamón Serrano - Spain
Speck - Italy
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES
raspberry mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Weihenstephaner Hefeweissbier
St. Feuillien Saison
Praga Dark Lager
\$9

ALPINE BAY
PEI - \$3
smooth, deep cup,
clean finish

BEAU SOLEIL
New Brunswick - \$4
delicate, mild brine,
sweet finish

BLUE POINT
Connecticut - \$3
very briney, firm texture,
sweet aftertaste

OYSTERS

HOOD CANAL
Washington - \$4
Light brine, crunchy meat,
bitter melon finish

KUSSHI
British Columbia - \$4
ultra-clean, rich minerality,
chilled cucumber

KUMAMOTO
Washington - \$4
amazingly sweet, clean,
hint of honeydew

ENTREES

SAUSAGE SANDWICH
curried pork sausage, brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

SLAGEL FARMS ROASTED CHICKEN
root vegetables, creamed leeks, pot pie torchon, espelette
cracker, natural jus, truffle relish
\$24

ROASTED BEETS ^V
bulgar wheat salad, horseradish cream,
crispy onion, orange, fennel, pistachio
\$16

JUICY LUCY
Slagel Farms beef, American cheese,
red onion bacon marmalade, heirloom tomato,
butter lettuce, brioche bun, beef fat frites
\$15

RED WINE GLAZED SHORT RIB
fig smoked barley risotto, sautéed kale,
iron roasted sunchoke, port wine fig
\$25

CHOUCROUTE ^{GF}
seared duck breast, duck sausage,
confit duck leg, 18 hour sauerkraut,
caraway pickled apples, confit potatoes,
natural duck jus
\$28

DIVER SCALLOPS
caramelized honey agrodolce, braised cabbage,
brown butter cauliflower, caraway tuille
\$26

BERKSHIRE PORK SHANK
baked borlotti beans, maple and foie gras lacquer,
cornbread crumble, tarragon pistou
\$26

"THE ORDINARY"

PAN ROASTED VENISON LOIN
red wine braised cabbage, pepita crumble,
parsnip purée, pickled huckleberries,
red wine reduction

PAIRED WITH #5
Praga Dark Lager
\$39

V - VEGETARIAN GF - GLUTEN FREE

Executive Chef: Michael Galen • Chef de Cuisine: Andrew Graves • Sous Chefs: Michael McKinnell & Matt Sliwinski

20% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness