

JANUARY 11, 2018

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

BROWN BUTTER ROASTED SALSIFY GF V
vanilla parsnip purée, macadamia nut, meyer lemon purée,
coffee shatter, black winter truffle
\$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

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

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

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

PLATE OF ASSORTED CHEESES
mixed berry mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Weihenstephaner Hefeweissbier
Goose Island Beer Co. Heller Bock
Around The Bend 1227 Brown
\$9

HANGTOWN
Washington - \$3
sweet, buttery,
soft brine finish

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

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

OYSTERS

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

PLYMOUTH CHAMPAGNE
Massachusetts - \$4
light brine, crisp,
sweet finish

RASPBERRY POINT
PEI - \$4
high brininess,
clean flavor, sweet finish

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

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

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

MILK BRAISED LAMB SHOULDER
red wine papardelle, porcini ragout,
broccolini, chili oil
\$24

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

CHICKEN FRIED RABBIT
hoppin john risotto, charred okra, mustard greens,
pancetta, brown butter tabasco
\$26

CHOUCRUTE GF
seared duck breast, duck sausage,
confit duck leg, sauerkraut,
caraway pickled apples, confit potatoes,
natural duck jus
\$32

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

"THE ORDINARY"

VEAL BREAST ROULADE
mascarpone polenta, radicchio agrodolce,
guanciale vinaigrette, eggplant chip, cippolini onion

PAIRED WITH #21
Ayinger Bavarian Pils
\$27

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