

SHAREABLES

Bread & Butter \$7 VG

house-made cornbread, poblano and jalapeno kosho, shio koji butter

Charcuterie Board (for 2-3)\$24 (for 3-4)\$28

selection of two meats, selection of three cheeses, house-made accoutrements, crostini, house seasonal jam, spicy mustard

SMALL BITES

Summer Bisque \$6 VG

chilled roasted corn bisque, white truffle oil, chives

Beet Salad \$13 GF, VG, VEGO

heritage greens, salt baked beets, pink peppercorn vinaigrette, house ricotta, pickled radish, dill pollen

Falafel \$12 VEG, GF

grilled zucchini, marinated tomato, harissa fried dates, date caramel

Summer Steak Tartare \$18

tenderloin, beef fat, spicy mustard, capers, shaved fennel, orange zest, chives, parsley oil, house sourdough crackers

PASTAS

Doppio \$18

house-made ricotta, sun dried tomato relish, guajillo saffron sauce, marinated eggplant, chili oil, lace tuile

Campanelle \$20

della terra campanelle, fennel cream sauce, koji butter, pickled beech mushrooms, crispy chicken skins, cured egg yolk, toasted caraway, herbs

ENTREES

King Salmon Market Price

chive potato pancake, carrot puree, cucumber, dill buttermilk sauce with smoked trout roe

Chicken Roulade \$28 GF

chicken stuffed with wild mushrooms, sweet potato, bacon, corn and wild mushroom hash, white truffle demi

Smash Burger \$16 GFO

30th street burger bun, 6oz house ground beef, bradford sauce, american cheese, onion, shredded lettuce, fries

Filet \$42 GF

6oz filet, roasted fingerling potatoes, rainbow carrots, allium puree, roasted poblano chimichurri

DESSERTS

Tartlet \$12

chocolate ganache tartlet, coriander chocolate glacé, mexican hot chocolate ice cream, graham cracker, cumin marshmallow whip

Summer Ice Cream \$9 GF

fennel pollen ice cream, mint compressed carbonated honey dew melon, orange gel, smoked bohea milk foam

SPECIALTY ITEMS from the PASTRY CASE Inquire

baked in house daily by quincy bake shop