

SHAREABLES

**Bread & Butter \$7 VG**

30th St. Market Sourdough, radish, tarragon, mint, molasses 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

**Sweet Potato Bisque \$6 VG**

apple in mint oil, blackened garlic

**Duck Croquettes \$18**

confit duck, verjus & raisin sauce, tarragon

**Beet Carpaccio \$11 VG, GF**

carrot juice vinaigrette, horseradish crema, orange, pistachio dukkah, tarragon, dill

**Brussel Sprout Salad \$12**

warmed brussel sprouts tossed in juniper butter, greens, smoked parsnip puree, sourdough crisps, rosemary pickled shallot, bacon allium vinaigrette, mint & parsely

PASTAS

**Rigatoni \$17 VEG**

pepita romesco ragu, fried wild mushroom, rosemary pickled shallot, pepita seed blend

**Casarecce \$22**

smoked short rib ragu, black garlic gremolata, honeybee goat cheese, fried leek

ENTREES

**Steelhead Trout \$36**

wild mushroom farro risotto, brown butter radish, pistachio dukkah, cilantro yuzu crema

**Chicken Roulade \$29 GF**

stuffed chicken braised in rosemary & honey verjus, wild mushroom hash, sweet potato, bressel sprout, pickled mushroom, sauce moscovite

**Filet \$44 GF**

6oz filet, smoked parsnip puree, roasted carrot, wild mushroom, black shallot demi-glace

**Burger \$16 GFO**

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

GF: Gluten Free | GFO: Gluten Free Option | VG: Vegetarian | VEG: Vegan | VEGO: Vegan Option DF: Dairy Free  
Please alert your server of any food intolerances or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.