

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

Brussels Sprout Salad \$12

warmed brussels 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

Strazzapreti \$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, brussels 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 St. 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.