

SHAREABLES

Bread & Butter \$4
Twisted Tree sourdough, molasses butter

Tartine \$8
tarragon ricotta, preserved mushroom, red wine poached fig


Charcuterie Board \$24 (FOR 2-3) \$28 (FOR 3-4)
selection of two meats, selection of three cheeses, house-made accoutrements, crostini, house seasonal jam, spicy mustard

SMALL BITES


Borscht \$7 GF
crema, fennel pollen, dill

 +\$8.00 *cabernet franc*
DOMAINE DE LA CHANTELEUSERIE (NV)
'Fines Bulles' Loire: FR

Duck Croquettes \$18
duck confit, verjus & raisin sauce, tarragon

 +\$5.50 *tempranillo blend*
LUBERRI 'Orlegi' (2021) Rioja: ES

Beet Carpaccio \$11 VG, GF
carrot vinaigrette, horseradish crema, orange, pistachio dukkah, tarragon and dill


 +\$9.00 *provençal blend rosé*
RAILSBACK FRÈRES 'Les Rascasses' (2021) Santa Ynez Valley: CA

Brussels Sprouts Salad \$12 GFO
warmed Brussels sprouts, juniper butter, greens, smoked parsnip purée, sourdough crisps, rosemary pickled shallot, bacon allium vinaigrette, mint and parsley

 +\$9.00 *chardonnay*
HENRI PERRUSSET Mâcon-Villages (2021) Burgundy: FR

PASTAS

Rigatoni \$17 VEG
pepitas romesco ragu, fried wild mushroom, rosemary pickled shallot, pepitas seed blend, dill and mint


 +\$7.50 *cabernet franc*
SCARPETTA (2021) Friuli-Venezia Giulia: IT

Strozzapreti \$22
smoked short rib ragu, black garlic gremolata, honeybee goat cheese, fried leek, parsley and tarragon

 +\$9.50 *barbera*
GUIDO PORRO 'Vigna Santa Caterina' Barbera d'Alba (2021)
Piedmont: IT

ENTREES


Alaskan Weathervane Scallops \$38
three pan seared U-10 scallops, fried rice arancini, roasted poblano crema, shoyu beurre blanc, fennel pollen, pickled shallot, dill, fennel and smoked trout roe

 +\$7.00 *riesling blend*
TEUTONIC WINE COMPANY 'Jazz Odyssey' (2021)
Willamette Valley: OR

Quartered Chicken \$22 GF
chicken roasted in a honey semolina verjus, a hash of wild mushroom, sweet potato, shaved brussels sprout, pickled mushroom and sauce muscovite

 +\$10.50 *white blend*
ERMITAGE DU PIC SAINT LOUP 'Sainte Agnes' (2020)
Languedoc-Roussillon: FR

Filet \$48
6oz filet, smoked parsnip purée, roasted carrots, roasted wild mushrooms, sauce bordelaise

 +\$7.00 *merlot blend*
CHATEAU MARJOSSE (2018) Bordeaux: FR

Steak Frites \$32 GF
7oz seared hanging tenderloin, mushroom compound butter, sauce bordelaise, frites

 +\$8.50 *grenache blend*
FAMILLE BRUNIER 'Le Pigeoulet' Rouge (2020) Vacluse: FR


Cheeseburger \$16 GFO
30th Street bun, 6oz house grind, Bradford sauce, American cheese, onion, lettuce, fries

 +\$7.50 *gamay*
DOMAINE DUPEUBLE Beaujolais Rouge (2021) Beaujolais: FR

DESSERTS

Spruce Tip Panna Cotta \$12
panna cotta stuffed with cabernet verjus, cranberry, cinnamon toast white chocolate snap, oat milk, honey granita and koji sugar

Pepita Miso Carrot Cake \$10 GF
sunchoke ice cream, ginger meringue



Delight in the details!

Indulge in exceptional wine pairings for an elevated dining experience.

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.