

## SHAREABLES

**Bread & Butter \$7 VG**

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

**Charcuterie Board (for 2-3)\$26 (for 3-4)\$32**

selection of two meats, selection of three cheeses, house-made accoutrements, crostini, quincy bake shop seasonal jam, dijon mustard

## SMALL BITES

**Summer Bisque \$6 VG**

chilled roasted corn bisque, white truffle oil, chives

**Beet Salad \$10 GF, VEGO**

heritage greens, salt roasted beets, carrot top harissa vinaigrette, english peas, mint, tobiko

**Banh Mi Salad \$10 GFO, DF**

greens, cilantro, pickled vegetables, nuoc cham vinaigrette, duck confit, blood orange, duck fat croutons

**French Onion Gyoza \$10**

three gyoza filled with caramelized onion in savory broth, emmental cheese, yuzu kosho oil, sourdough cracker

## PASTAS

**Mushroom Ravioli \$22 VG**

basil and mushroom duxelles ravioli, baba ghanoush cream sauce, roasted and pickled peppers, tahini ricotta, cashew dukkah

**Campanelle \$20**

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

## ENTREES

**Wild Caught Columbia River Salmon \$44**

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

**Pork \$26 GF**

achiote and five-spice braised pork belly, sunchoke grits, whey braised collard greens with hatch chili, five spice milk foam, fresh herbs

**Burger \$18 GFO**

8oz ground beef, neuske's bacon, roasted hatch chili pimento, tomatillo lime jam, red onion, greens tossed in carrot top harissa vinaigrette, roasted fingerlings, cilantro aioli

**Filet \$48 GF**

6oz filet, roasted fingerling potatoes, Prairie Earth carrots, allium puree, carrot top roasted poblano chimichurri

## DESSERTS

**Lemon Olive Oil Cake \$13 VG**

lemon olive oil cake, sunchoke ice cream, huckleberry compote, cyprus black sea salt meringue

**Honey Tea Panna Cotta \$10 GFO**

rhubarb strawberry jam, fresh strawberries, quincy bake shop lavender shortbread, white chocolate

**SPECIALTY ITEMS** from the **PASTRY CASE** Inquire

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.