## SHARED

FΔII

Pommes Frites
Truffled aioli 9.75

Roasted Bone Marrow Bacon onion marmalade, toast points 17.50

Mushroom and Brioche Vanilla, thyme 9.75

Pacific Oysters\* Mignonette, horseradish 24.50

Ham and Gruyere Croquettes Confit tomato sauce 15.75

Pickled Vegetable Flight Seasonal root vegetables 12.25

Shells and Cheese Bacon, sourdough breadcrumbs 12.25

Bread Trio Local breads, cultured butter 19.50

## SOUPS AND SALADS

Potato Leek Soup Creme fraiche, chive oil 9.75

Pumpkin Soup Cinnamon, sage 9.75

**Grilled Caesar Salad\***Romaine, anchovy, parmesan

Warm Chicken Salad Spinach, goat cheese, shallot vinaigrette 17.75

Baby Greens and Bacon Apples, walnuts, goat cheese, Dijon vinaigrette 12.75

## MAIN5

**Braised Short Ribs**Root vegetable mash, gremolata
25.95

Rabbit Confit and Pappardelle Wild mushrooms, crisp pancetta 24.75

Roasted Brick Chicken Savory bread pudding red grape chutney 21.25

Mushroom Risotto Grape tomato, Grana Padano 21.25

Pan Seared Salmon Wild mushrooms, lentils, tarragon beurre blanc 36.25

Baked Trout Leeks, turnips 36.25

Oven-Roasted Pork Parsnips, wild mushrooms 25.75

**Filet and Frites** Bearnaise, parmesan 41.25

Locally Sourced: Bansley's Berkshire Ridge Farm, Grow Micro, Hannah Family Ranch, Ozark Mountain Farm, Turnbuckle Farm

<sup>\*</sup> consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.