

Land

House Made Sourdough

daily composed butter
(gf / vgn) \$12

Spinach + Smoked Artichoke Dip

parmigian cream, pepita dukka
taro crackers (gf) \$24

Cheese + Charcuterie Board

duck confit rillette, iberico chorizo
prosciutto cotto,
aged farmhouse cheddar
goat cheese + brie
\$55

Manchego

quince paste, prosciutto
fried sage (gf) \$24

Blue Cheese

fried brioche + chili honey
\$22

Burrata

sour cherry + focaccia crisp
\$28

Truffled Brie

perigold truffle + honey
(gf) \$26

Chicken Liver Paté

clarified brown butter
brandy gelée, rye crackers \$22

Wagyu Beef Carpaccio

manchego, arugula, pickled shallots,
sunchoke chips, horseradish aioli,
smoked tallow vinaigrette
(gf) \$30

Duck Confit + Talleggio Croquettes

fig chutney, curry aioli + scallions \$24

Grilled Bone Marrow

roasted mushroom, pancetta
gruyère, sourdough \$26

Double Bacon Cheeseburger

classic smash burger
lettuce, tomato, pickles, bacon jam,
secret sauce, onion ring \$28

Portobello Burger

portobello, quinoa & spinach patty
aioli, arugula (vgn) \$26

Hand Cut Fries

pemberton kennebec potatoes,
truffled aioli + sea salt (gf) \$14

Fried Brussel Sprouts

chimichurri, parmigian
crispy chilies (gf) \$22