

## STARTERS

homemade rosemary focaccia and taleggio butter	12 v
petit oyster	23 gf
pickled beet, crème fraîche, trout roe, micro greens	
yellowfin tuna loin carpaccio	29 gf
arbequiña olive oil, crunchy garlic, shallot, caper, soft herbs	
everything oinkers	15
all-beef franks, everything bagel seasoning, caper, cream cheese dijonnaise	
tempura fried squash blossoms	25 gf
shrimp mousse, fiddlehead fern, sugar snap peas, citrus beurre blanc	
tomato tartare	21 v
from sundried to fresh, caper, shallot, country loaf	
slow-roasted leeks & artichokes	19 v
roasted red pepper muhammara, aged chili-balsamic glaze, country loaf	
saffron braised fennel	18
whipped feta, mint, toasted pignoli	
mac 'n cheese	16
cheddar, fontina, chive	
swedish meatballs	17
pork & beef, lingonberry, mushroom au poivre	

## SALADS

caesar hearts	17 v
romaine, lemon zest, parmesan breadcrumb	
lobster bibb	34 gf
butter poached lobster, fresh herbs, shaved radish & fennel, creamy tarragon-lemon vinaigrette	
green goddess & burrata	19 v/gf
english peas, sugar snap peas, fiddlehead fern, haricot vert, basil & fennel pesto	
grilled mushrooms	24 v/gf
hydroponic mushrooms, shaved asparagus, local greens, warm sherry cream sauce	

## MAINS

feel free to nix ingredients, but we stick to the recipe.

mom's meatloaf	26 gf
haricot vert, tomato relish, herbed mash	
smoked pork chop	38 gf
herbed mash, balsamic grilled peach	
miso cod	39
farro, black sesame spinach, trout roe, lemon-herb beurre blanc	
the standard burger	23
bacon jam, standard sauce, grilled onion, fries	
zucchini "lasagna"	28 vegan/gf
pesto, sun-dried tomato, pignoli "ricotta"	
8oz. flame grilled hanger steak	42 gf
chimichurri, shaved fennel & summer squash salad	
spring chicken roulade	44
crispy skin, morel mushrooms, asparagus, herbed mash, madeira sauce	

herbed mash 9

black sesame spinach 12

balsamic grilled peaches 14

parmesan truffle fries 15

haricot vert 9

grilled asparagus 12