



## our menu features à la carte dishes intended for sharing

### snacks / starters

**bbq spiced almonds** (vv, gf) – 6

**warm soft pretzel** with beer-cheddar fondue and grated fresh horseradish (v) – 7

**mixed green salad** with white balsamic vinaigrette, garlic crumbs and chives (v, gf) – 10

**chilled roasted beets** with basil dressing, blue cheese, endive and crispy sourdough (v) – 10

**roasted garlic hummus** with garlic jam, spicy puffed rice and pita fry bread (vv) – 9

**chicken liver pate** with house-made mustard, wild plum jam and grilled rye bread – 11

**crispy fried mushrooms** in spiced chickpea batter with garlic-herb dipping sauce (vv, gf) – 10

**fall squash crepe** with robiola cheese, baby kale, apples, walnuts and verjus (v) – 10

### seafood / meat / poultry

**new orleans bbq shrimp** served over grilled sourdough – 27

**blackened redfish** with onion hollandaise and griddled lemon (gf) – 31

**chili-rubbed half chicken** with satsuma vinaigrette and sliced chilis (gf) – 26

**dry-aged cheeseburger\*** with nick's bacon & onions and hand-cut fries – 20

**mouillard duck leg confit** with muscadine glaze and toasted peanuts (gf) – 22

grilled 10oz **angus strip steak\*** with cracked pepper steak sauce (gf) – 34

### vegetable sides

**sauteed bok choy** with wild plum sauce, crispy shallots and basil (vv) – 9

**local baby sweet potatoes** with merquen spice and kale chimichurri (vv, gf) – 8

**grilled broccolini** with sweet pepper & walnut dip, pomegranate molasses and pumpkinseed oil (vv) – 10

**roasted eggplant** with fragrant oil, chili/mint yogurt and pappadam crumbs (v, gf) – 9

**spaetzle** in celery root broth with mushrooms, black truffle and brandied green peppercorns (v) – 14

**warm cracked farro** with cashew dressing, parsley oil and pickled wax beans (vv) – 10

### sauces – 2

**garlic-herb dipping sauce** (vv, gf)

**sweet onion hollandaise** (v, gf)

**cracked pepper steak sauce** (v, gf)

**kale chimichurri** (vv, gf)

### sweets – 8

**hoosier sugar cream pie** (for mom) (v)

**cheesecake** with graham crust and green strawberries in spiced syrup (v)

**matcha pound cake** with white chocolate ganache and spiced coconut (vv)

**chocolate ganache cake** with puffed wild rice and violet cream (v, gf)

(v) vegetarian   (vv) vegan   (gf) gluten-free

\* consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.