

## Small Plates

<b>Truffle Fries</b>	10
<i>Parmigiano-Reggiano, Thyme, Sea Salt</i>	
<b>“First of the Season” Morel Mushroom Sauté</b>	26
<i>Amontillado Sherry, Shallot, Cream, Tarragon</i>	
<b>Grilled Asparagus</b>	13
<i>House Cured Lardo, Pickled Mustard Seeds, Vertical Harvest Mustard Frills</i>	
<b>Cast Iron Roasted Veal Meatballs *</b>	14
<i>Blue Cheese Cream, Garlic Croutons, Heidikoper Farms Arugula</i>	

## Main Courses

<b>Grilled Porcini Mushroom “Steak”</b>	26
<i>Wood Oven Roasted Spring Vegetables, Garlic-Chive Pesto, Pecorino</i>	
<b>Pan Roasted Wild Sockeye Salmon *</b>	38
<i>Fava Bean-Bacon Succotash, Crème Fraîche, Grilled Spring Onions</i>	
<b>Grilled Alaskan Halibut *</b>	41
<i>Charred Asparagus Gribiche, Sweet Onion Soubise Sauce</i>	
<b>The SRG Southwestern Pork Shank *</b>	37
<i>Spiced Black Beans, Corn Tortilla Quesadillas, Pickled Red Onion</i>	
<b>Wild Game Korean Hot Bowl *</b>	32
<i>Ramen Noodles, Baby Bok Choy, Shiitake Mushroom, Soft Poached Egg, Serrano</i>	
<b>Smoked Buffalo Short Ribs</b>	38
<i>Roasted Sunchoke Purée, Meyer Lemon Persillade</i>	
<b>Grilled Black Angus New York *</b>	48
<i>Roasted Tuscan Potatoes, Green Garlic Confit</i>	
<b>Cast Iron Seared Elk Tenderloin Medallions *</b>	54
<i>Black Garlic-Maple Glaze, Wild Mushrooms, and.....</i>	