

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, House Cultured Butter / 10

Caroland Farms Purebred Wagyu Tataki

Vegetable Ash, Lemon, Orange, Dill, Cucumber,
Pickled Fennel, Creme Fraiche, Smoked Trout Roe / 22

Growing Greens Heritage Lettuce

Strawberry, Valencia Orange, Pickled Onion, Pistachio,
Split Creek Feta, Pomegranate-Balsamic Vinaigrette / 17

Smoked Beetroot Tartare

Cottle Organics Red Beets, Truffle Aioli, Spring Onion,
Golden Beet "Yolk", Caraway Stecca Crostini / 18

Mushroom Makhani

I See Fungi Lions Mane, Blue Oyster, Bhel Puri,
"Butter Chicken" Sauce, Carrot, Mint Raita, Sunchoke / 22

Piselli Verdi Pasta

Spinach Dough, Housemade Ricotta, Green Pea Emulsion,
Shelled Peas, Pea Shoots / 24

Bradford Farms 1850 Collard Greens

Cherokee White Eagle Cornbread Puree, Virginia Peanut,
Calabrian Chili, Lemon, Benne, Hakurei Turnip / 18

Quinoa Crusted Swordfish

Aji Amarillo, Sweet Potato & Summer Squash "Locro",
Bradford Sweet Corn Salsa, Watermelon Radish / 35

Noonday Farm Freedom Ranger Chicken

Drover's Road Cheddar Creamed Carolina Gold,
Mob Ties Blueberry-Pancetta Gastrique,
Haigler Farms Asparagus / 30

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

16 MAY 2026

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Campfire Chocolate Torte

Cereal Milk Anglaise,
Marshmallow Fluff, Graham Crunch

Key Lime Cashew "Cheesecake"

Kiwi Gel, Pineapple Coulis,
Frosted Cashews, Kiwi Pineapple Relish

Buttermilk Panna Cotta

Strawberry-Rhubarb Consomme, Bush N' Vine Strawberry,
Black Tahini Chiffon, Black Sesame Brittle

All artwork curated by Art & Light Gallery

By The Glass

Sparkling

Jacquinet-Dumez "Dialogie" Champagne, France
Red Fruit, Puff Pastry, Lime Zest / 23

Albet I Noya "Petit Albet" Brut Rosé Reserva Penedès, Spain
Fresh Red Fruit, Herbs, Fresh Flowers / 14

White / Rosé / Orange

Hedges "CMS" Sauvignon Blanc Columbia Valley, WA
Ripe Pear, Mineral, Fig, Citrus Peel / 14

Sass Pinot Gris Willamette Valley, Oregon
Nectarine, Almond, Basil, Full Mouth Feel / 15

Schodl Family "Loss und Lehm" Gruner Veltliner Austria
Green Apple, Pear, Citrus, Spicy, Mineral Acidity / 14

Figuière Signature "Magali" Rosé Provence, FR
Strawberry, Orange Peel, Apricots / 13

Azimut "Brisat" Orange Penedès, Spain
Citrus, Honey, Almond, Lychee, Orange Flowers / 15

Reds

Demarie Roero Riserva Nebbiolo Piedmont, Italy
Ripe Black Cherry, Cocoa, Violet / 15

Evening Land "Seven Springs" Pinot Noir Willamette, OR
Berry, FCitrus, Dried Cherry, Lavender / 18

T. Berkley Wines Cabernet Franc North Coast, California
Blueberry Compote, Red Currant, Clove / 16

Cocktails

We Got More Soul Pisco, Amaro, Lime, Pineapple Gomme / 15

Parchman Farm Gracias a Dios Gin, Cappelletti, Chamberyzette Aperitif,
Strawberry Shrub, Lime, Absinthe / 16

Whiskey Headed Woman Westland Single Malt Whiskey, La Gritona
Reposado, Blended Family Espresso, Mole Bitters, Cafe Bustelo Espresso / 18

Roll Me Baby Mezcal Vago, Chartreuse Blend, Salers Apertif, Lime, Tumeric Bitters / 17

One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13

Driftin' and Driftin' Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon / 18