

Dinner

Bread Service

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

Yellowfin Tuna Crudo*

Lemon, Orange, Spring Onion Oil, Dill, Cucumber,
Pickled Fennel, Creme Fraiche, Smoked Salmon Roe / 21

Growing Green Heirloom Lettuces

Strawberry, Valencia Orange, Pickled Onion, Almond,
Goat Cheese, Pomegranate-Balsamic Vinaigrette / 17

Smoked Beetroot Tartare

Cottle Organics Red Beets, Truffle Aioli, Fried Shallot,
Golden Beet "Yolk", Caraway Toast / 18

Mushroom Makhani

I See Fungi Lions Mane, Blue Oyster, Pioppino,
"Butter Chicken" Sauce, Carrot, Mint Raita,
Clem's Organic Sunchokes, Bhel Puri / 22

Piselli Verdi Pasta

Spinach Dough, Boudin Blanc, House Ricotta,
Green Pea Emulsion, Shelled Peas, Pea Shoots / 24

Bradford Turnabagas

Caramelized Cabbage, Sauce "Tonnato", Scotch Kale,
Herbs, Clewiston Squash, Caper Noisette Dressing / 18

Grilled Striped Bass

Covington Patatas Bravas, Chestnut Pipian Verde,
Pickled Cabbage, Golden Raisin, Sesame, Radish / 35

Hickory Nut Gap Pork Belly Burnt Ends

Farm & Sparrow Cornbread Puree, Bradford Collards,
Calabrian Vinaigrette, Swiss Chard Chow Chow / 29

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

By The Glass

Sparkling

Jacquinet-Dumez "Dialogie" Champagne, France
Red Fruit, Puff Pastry, Lime Zest / 23
Albet I Noya "Petit Albet" Brut Reserva Penedès, Spain
Ripe White Fruit, Herbs, Fresh Flowers / 14

White / Rosé / Orange

Ameztoi Txakoli Hondarrabi Zuri Guetaria, Spain
Nectarine, Grapefruit, Lemongrass / 15
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
Pigoudet Première Rosé Provence, FR
Berry, White Peach, Mineral, Floral / 15
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
Hazelfern Pinot Noir Willamette Valley, Oregon
Cherry, Currant, Rose / 17
T. Berkley Wines Cabernet Franc North Coast, California
Blueberry Compote, Red Currant, Clove / 16

Cocktails

The Midnight Special Old Overholt, Old Overholt 114, Punt e Mes,
Eno Amaro, Benedictine, Herbsaint / 16
We Got More Soul Pisco, Amaro, Lime, Pineapple Gomme / 15
Up in Flames Westland Single Malt, Blended Family Espresso, Hoodoo
Chicory, Kota Pandan Liqueur, Cafe Bustelo Espresso / 16
Buzz Me, Babe Gin, Granada-Vallet, Chartreuse Blend, Lime / 16
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

All artwork curated by Art & Light Gallery

1 April 2026

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Meyer Lemon Tart

Strawberry Elderflower Conserva,
Swiss Meringue, Shortcake Crumb

Chocolate Creme Brulee

Haupia, Roasted Pineapple, Coconut Macaroon,
Macadamia, Passion Fruit Rum Sauce,

Carrot Cake Sticky Toffee Pudding

Cream Cheese Ice Cream, Spiced Walnuts,
Confiture De Lait, Candied Carrot