
DINNER

SMALL PLATES

CHEESE & FRESH BREAD SELECTIONS 16
*daily selection of three cheeses,
house-baked breads seasonal preserve, local honey,
cultured butter*

STEAMED P.E.I. MUSSELS 16
salsa verde, preserved lemon, pickled tomatillo

**WOOD-ROASTED TOMATO &
FENNEL BISQUE 9**
crème fraiche, toasted house-made bread

**EMBER-ROASTED BEET WITH MIXED
BABY LETTUCES 12**
hazelnut, crispy onion, bleu cheese, herb vinaigrette

GRILLED ROMAINE HEARTS 10
*castelvetrano olive, local egg, wood-roasted tomato,
green goddess, reggiano*

PIZZA

MARGHERITA 16
*fresh mozzarella, san marzano tomato,
fresh basil, shaved reggiano*

HOUSE-MADE FENNEL SAUSAGE 17
*pickled hungarian pepper, brie cream,
rapini, soft local egg*

FOREST MUSHROOM 17
stracciatella, calabrian chili oil, sauce soubise

PROSCIUTTO & FIG 17
arugula, bleu cheese, lemon zest, garlic oil

GRILLED FENNEL & TOMATO CONFIT 17
*castelvetrano olive, goat cheese, roasted garlic,
shaved reggiano*

WOOD-ROASTED CHICKEN 17
*roasted pepper, capers, ricotta,
caramelized onion, san marzano tomato*

LARGE PLATES

WOOD-GRILLED HANGER STEAK 34
sunchoke puree, bread pudding, leek, forest mushroom

PAN-SEARED LOCAL CHICKEN BREAST 28
*confit leg, spaetzle, savoy cabbage,
mustard glaze*

FIRE-ROASTED PORK CHOP 31
*ham hock, butter bean, roasted tomato, haricot vert,
rosemary jus*

WOOD-ROASTED BRANZINO 28
*toasted barley, charred green onion, bok choy,
pea shoots*

GRILLED CAULIFLOWER 20
*crispy kale, sweet potato, golden raisin,
sunflower seed*

SPAGHETTI SQUASH 23
*smoked tomato, pearl onion, spinach,
ricotta, basil, mint*

SIDES

MISO-GLAZED ROASTED CARROTS 9
cashew, ginger, scallion

WOOD-ROASTED BRUSSELS SPROUTS 9
house-cured bacon, pecan, maple

CRISPY SMASHED WHITE POTATO 9
curry spice, cilantro, raita

WARM WHEATBERRIES & SPRING PEAS 9
asparagus, green goddess, pea shoots

WOOD-GRILLED BROCCOLINI 9
reggiano, bread crumb, lemon