

## Charcuterie & Cheese

**Cheese**- 17

Cabbot Cheddar / Triple Cream/ D'auvergne aged bleu

**Charcuterie** - 18

Lonzo/ Beef Bresalo/ 'Nduja



WINE BAR  RESTAURANT

## Small Plates

**Roasted Butternut Squash**- port cherries/ toasted meringue/ pecan 8

**Braised Onion Soup**- mushroom & duck broth/ crostini/ cheddar 9

**Warm Kale Salad**- cauliflower/ mushrooms/bonito aioli/ caper/ olive 12

**Baby Beets**- shaved radish/ heirloom carrot/ rye crumb/ green goddess 13

**Autumn Squash Soup** - glazed carrot/ sherry/ barley 9

**Roasted Quail**- hen of the woods mushroom/ figs/ celery root 15

**Charred Deckle**- Leek soubise/ Radish/ Mizuna/ Sweet Vermouth 16

**Pastramied Beef Cheek**- gnocchi/ almost burnt cream/ breakfast radish/ jus 16

**Lamb**- red cabbage/ baby artichoke/ parsley 18

## Medium Plates

**Octopus**- vichyssoise/ charred endive/ beets/ olive crumble 21

**Pasta Carbonara**- cured pork/ egg yolk/ parm 22

**Rabbit Leg**- roasted sunchoke/ trumpet mushroom/ quinoa/ demi 23

## Entrees

**Halibut**- farro/ shitake mushroom/ harissa/ citrus dashi 35

**Duck Breast**- honey lavender/ wheat berries/ pearl onion & greens/ oyster mushroom 34

**Barrel Cut Ribeye**- red cabbage / cauliflower/ currant / macadamia/ chimichurri rojo 38

**Scallop**- vanilla cured/ broccoli/ kimchi/ espelette/ sweet soy 33

**Pork Shank**- hoison glaze/ bok choy/ red cabbage kroust 30

*\*vegan & vegetarian options are available upon request*

*consuming raw or undercooked proteins may increase your risk of foodborne illness*

*Kitchen- Joseph Churchman*