

small plates

mussels and smoked tomato[^] 10 bacon, caramelized onion, herbs, tomato broth, baguette

chilled thai corn soup [^] 9 lemongrass, ginger, kaffir lime leaf, charred corn, creme fraiche

cherry tomato salad[^] 10 house made marinated cheese, baguette croutons, oregano vinaigrette

charcuterie[^] 14 bone marrow, polyface pork belly, prosciutto, manchego, house pickles, crostinis

grilled peach salad[^] 9 mixed greens, smoked almonds, manchego, champagne vinaigrette

fried green tomato 12 melted pimento cheese, sweet tomato relish

BBQ pork empanadas 10 cider braised butt, corn, adobo BBQ

shrimp & grits^{^*} 10 tiger shrimp, venison blueberry sausage, okra, stoneground grits

crème fraiche wings[^] 10 kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

baked mac 12 aged cheddar, gruyere, blue cheese, fresh pasta, herbs de provence panko crust

main plates

arctic char fillet^{*} 23 fresh spaetzle pasta, lemon thyme, oregano, smoky tomato

chicken roulade 21 basil stuffed leg, new potato confit, marinated summer squash, yuzu vinaigrette

house gnocchi 22 asparagus, genoa pesto, wild mushrooms, manchego

braised beef cheek[^] 26 creamy semolina, marinated beets, charred rainbow carrot, red wine demi glace

seared scallops^{^*} 23 coconut risotto, scallions, basil ice cream

duck leg confit[^] 28 hudson valley duck, caramelized brussels, truffle aioli, apple cider gastrique

sweet plates

brownie bread pudding 8 chocolate infused baguette, vanilla bean ice cream, coffee

blueberry cheesecake[^] 8 walnut crunch, sous vide vanilla bean cheesecake, blueberry compote

yuzu crème brulee[^] 8 japanese citrus infused custard, turbinado sugar crust

fried apple pie 8 dulce de leche, cinnamon sugar, lavender honey, vanilla bean ice cream

beer float 8 duck rabbit milk stout, vanilla bean ice cream

side plates

seared crostinis 3

fries with herbes de provence 4

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer. Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.

Parties of 6 or more are subject to 20% service gratuity.

* - consuming raw or undercooked food may increase risk of food borne illness. Cooked to order - good food takes time.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.