

small plates

heirloom tomato panzanella[^] 10 marinated fresh milk cheese, baguette, 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

PEI mussels[^] 10 saffron coconut broth, chinese sausage, crostinis

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

main plates

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

chicken roulade 21 fingerling confit, summer squash and daikon radish, pickled raisins, yuzu vinaigrette

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

braised beef cheek[^] 26 creamy semolina with corn, marinated beets, charred baby carrot, red wine demi

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

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

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

fried apple pie 8 dulce de leche, cinnamon, lavender, 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 foods may increase your risk of food borne illness. Meals are 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.