

TO START

AMUSE BOUCHE/APERITIVO 5
AMUSE BOUCHE: HERB ARANCINI, PARMESAN
CREMA, CHIVE

1.5OZ APERITIVO | CHOICE OF:
BOULEVARDIER
GIN MARTINI
HOUSE CUCUMBER VODKA MARTINI

TO SHARE

CHARRED OCTOPUS 21
BAGNA CAUDA, LIME, TOAST

GRILLED BEET TOAST 17
BUTTERMILK RICOTTA, MARCONA, SABA

STEAMED MUSSELS 18
LEEKS, RED CHERMOULA, LIME, GRILLED BREAD

CHARCUTERIE & CHEESE* 35
ROTATING SELECTIONS, APPLE BUTTER,
PICKLES, CREOLE MUSTARD, CROSTINI

APPETIZERS

GRILLED ROMA CRUNCH CAESAR 14
KOHLRABI, CACIO DI ROMA, WALNUT
BREADCRUMB

BABY KALE & HONEYCRISP SALAD 16
SMOKED GRAPE, WALNUT, BLUE CHEESE
CREMA

TUNA CRUDO 21
ORANGE, CASTELVETRANO, CORIANDER

FRIED FRONDOSA MUSHROOMS 18
GOAT CHEESE, SPICY MIX, GARLIC GASTRIQUE

BEEF TARTARE 22
SNACK PEPPERS, CELERY, LAVASH

EXECUTIVE CHEF | CODY STONE
CHEF DE CUISINE | CHAD JOHNSON
SOUS CHEF | ERIK KALSCH
SOUS CHEF | RICKY WILLIAMS
SOUS CHEF | WILLIAM WAHL

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ENTREES

MUSHROOM CAVATELLI 33
WHEY, PECORINO ROMANO, PINE NUT GREMOLATA

ROCK SHRIMP RISOTTO 36
FENNEL, ORANGE, ESPRESSO

HERBED MAFALDINE 30
SUNFLOWER, SOFT HERBS, CONFIT TOMATO

SMOKED HALF CHICKEN 36
CRÈME FRAICHE, PEANUT SALSA MACHA,
BUTTERNUT SQUASH, CURRANTS

BERKSHIRE PORK CHOP 38
CELERIAC, APPLE, BROWN BUTTER

STEELHEAD TROUT 37
BUTTERY BRODO, KOHLRABI, OLIVE

THE BUTCHER SHOP CUT* MP
OR
BLACK HAWK FARM SIRLOIN* 45
ALLIUM, MUSHROOMS, WORCESTERSHIRE JUS

PROOF BISON BURGER* 21
SHARP CHEDDAR, SMOKED BACON, ONION JAM

SIDES

GREAT FOR ONE OR FOR THE TABLE

YUKON GOLD POTATOES 12
GRIBICHE, TARRAGON

CAST IRON SKILLET CORNBREAD 9
APPLE PRESERVE, SORGHUM BUTTER

GRILLED CARROT 12
KENNY'S RESERVE FROMAGE, SALSA VERDE

HOUSE FOCACCIA 9
CULTURED BUTTER, FENNEL POLLEN



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.

PLEASE ALERT OUR TEAM TO ANY ALLERGIES YOU MAY HAVE.