

**Housemade Breads & Spreads (vg)**

*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),  
Served with Romesco & Beurremont Fleur de Sel*

15

**80 Acres Mesclun Salad (vg/gf)**

*Roquefort, Citrus Supremes, Black Walnuts,  
Citrus Vinaigrette  
\*Vegan Option\**

13

**Burrata (vg/gf)**

*Apple Vinaigrette, Hermitage Farm Tomatoes,  
Wine Infused Apples & Pears, Herbs*

16

**Scallops \***

*Koji-Aged, Pickled Romanesco & Daikon,  
Romanesco Puree, Pomegranate Molasses,  
Gochujang Crumble*

28

**Black Spaghetti**

*Housemade Pasta, Riverside Farm Shrimp,  
Black Sesame Tahini, Celery, Fresno, Scallion*

32

**Guinea Hen Roulade (gf)**

*Froncosa Farm Mushrooms,  
Saffron Suprême Sauce, Mushroom Salt*

36

**Whole Riverence Trout (gf)**

*Red & Gold Beets, Beet Tzatziki, Watermelon Radish*

32

**Rootbound Farm Lamb Rack (gf) \***

*Leek Soubise, Broccolini,  
Bourbon Pickled Mustard Seeds*

49

**Cast Iron Cornbread (vg/gf)**

*Anson Mills Cornmeal,  
Served with Sorghum Brown Butter  
\*Please allow up to 15 min\**

14

**Cauliflower & Barr Farms Kabocha (vg/gf)**

*Sirocco Ridge Goat Cheese, Butternut Squash Puree,  
Sweet Potato Chips, Za'tar  
\*Vegan Option\**

14

**Kvarøy Salmon Tartare \***

*Sauce Gribiche, Fried Capers, Lemon Zest,  
Chile Oil, Focaccia Crisp*

21

**Agnolotti**

*Groce Family Duck & Ricotta Filling,  
Housemade Pasta, Shaved Brussel Sprouts,  
Butter Pan Sauce, Sage, Parmigiano*

29

**Campanelle**

*Housemade Pasta, Barr Farms Kale,  
Black Walnut Sauce, Crispy Prosciutto, Crème Fraiche  
\*Vegetarian & Vegan Option\**

28

**Snow Cod (gf) \***

*Amarillo Pepper Sauce, Pickled Farm Tomatoes,  
Barr Farms Carrots, Chive Oil, Carrot Crisps,  
Micro Cilantro*

34

**Woodland Farm Pork Loin (gf) \***

*Sweet Potato & Candied Ginger Puree,  
Fried Sweet Potato, Crispy Lacinato Kale*

36

Fall Menu 2024

\$2 Split Plate Fee



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.