## **STARTERS**

Cast Iron Cornbread

Anson Mills Cornmeal,

Served with Sorghum Brown Butter
(vg/gf)

14

Brussel Sprouts

Pickled Golden Raisins, Garlic Toum, Chili Crisp
(vv/gf)

Broccolini

16

Lemon Aioli, Fried Garlic & Shallot, Parmigiano (vg/gf)

Salmon Tartare
Calabrian Chile, Bourbon Pickled Mustard Seeds,
Capers, Lemon, Focaccia Crisps
21

Breads & Spreads

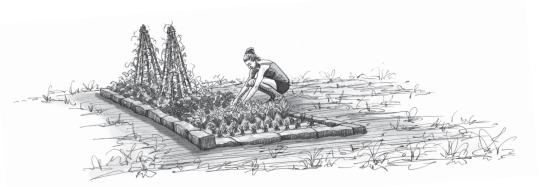
Housemade Sourdough (vv) & Focaccia (vv),

Served with Sun Dried Tomato Jam &

Whipped Butter

Mesclun Salad
Strawberries, Black Lemon Powder,
Manchego Srawberry Vinaigrette
(vg/gf) \*Vegan Option\*
13

Burrata
Candy Ginger Apple, Four Thieves Vinegar,
Preserved Hermitage Farm Lemon, Apple Jus,
Sumac, Mint
(vg/gf)
16



A service charge of 20% will be automatically added for parties of six or more.

We allow a maximum of eight separate checks.

## **ENTREES**

Canestri \*
Housemade Pasta, Pecorino Fonduta,
Woodland Farm Pork Lardons, Black Pepper,
Parmigiano, Tarragon
30

Risotto
Spinach Puree, Asparagus, Peas, Parmigiano,
Chili Oil
(vg/gf) ~Vegan Option~
28

Pasture Raised Pork Loin \*
Sweet Chili Mustard Sauce, Fregola,
Asparagus
(gf)
36

Berry Beef Ribeye \*
21-Day Dry Aged, Marble Potatoes,
Chimichurri
(gf)

72

Bolognese \*
Housemade Spaghetti, Woodland Farm Bison &
Bacon, Hermitage Farm Tomatoes,
Parmigiano
29

Riverence Trout Filet \*
Broccolini, Toasted Hazelnut Crumble,
Pea Puree, Chili Oil
(gf)
32

Bakkafrost Salmon \*
Strawberry Mole, Raddiccio, Fennel,
Watermelon Radish, Cilantro
(gf)
34

	(vg) Vegetarian	(vv) Vegan	(gf) Gluten Free	
'				

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

Food prepared in our restaurant may contain the following ingredients: milk, eggs, soy, wheat, peanuts, tree nuts, shellfish, fish, and sesame. If you have a food allergy, please notify your server. Thank you.