

STARTERS

Cast Iron Cornbread

*Anson Mills Cornmeal,
Served with Sorghum Brown Butter
(vg/gf)*

14

Brussel Sprouts

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

16

Broccolini

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

18

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*

15

Mesclun Salad

*Strawberries, Black Lemon Powder,
Manchego Strawberry 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 foodborne 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.*