



FOR THE TABLE

chili bacon wrapped dates boursin spread, balsaic-maple glaze	12
charcuterie board chef's selection of two meats, two cheeses, and accompaniments	21
smoked trout dip house potato crisps	15
seasonal oysters ginger-serrano mignonette, buttery saltines	MP
crispy pork belly cabbage, local mushrooms, lemongrass honey	15
flash-fried brussel sprouts yuzu-balsamic glaze, black garlic aioli, crushed pistachio	13
summer salad mixed greens, blueberries, melted leeks, goat cheese, strawberry-sorghum vinaigrette, spice krispies add chicken +11 add salmon +13	12
parmesan fries twice-cooked fries, parmesan, fry sauce add truffle +2	8

MAIN COURSE

chalet curry red curry, carrots, bell peppers, onions, snow peas, peanut chili crisp add chicken +11 add salmon +13	23
market catch heirloom tomato, green beans, herbed corn cream, yuzu sorghum	MP
peruvian roasted chicken cilantro-garlic aioli, chili crunch, street corn	28
royale with cheese double smashed patties, white cheddar, onion, garlic aioli, pickle, lettuce, house fries gluten-free bun +1	22
short rib ragu pappardelle, grana padano, toasted breadcrumb add toast +4	27
bone-in pork chop fava bean succotash, lemongrass-ginger honey	30
bistro steak 8 oz. hanger steak, fingerling potato, creme fraiche, arugula, shallot-sherry butter	43

DESSERT

olive oil cake blackberry lemon compote, pistachio crumble	14
chocolate pot de creme dark chocolate ganache, house marshmallow fluff	12
devil's food cake espresso whipped mascarpone, caramel	12