



SHARE BOARDS AND STARTERS



Charcuterie and Cheese Board | Locally sourced meats and cheeses, pickled vegetables, homemade pink salt crackers
\$19

Grilled Veggie Board (GF) | Cast iron grilled local seasonal vegetables, basil oil, homemade fermented vegetable powders
\$17

Sake Braised Short Rib | Game fat-roasted fingerling potatoes, pickled beech mushrooms, Asian pear emulsion, roasted bok choy, kabocha squash puree, spiced peanuts, Gochujang barbecue sauce
\$14

Escargot | Escargot, roasted garlic and fennel, tomato, cheese and toast
\$16

Mussels | Steamed Penn Cove Mussels, broth of wine, thyme, diced tomato, garlic
\$17

SOUP AND SALAD



Pancetta and Acorn Squash Soup (GF) | Topped with toasted seeds and candied pancetta
\$9

Warm Brussel Sprout Salad (GF) | Shaved Brussel sprouts, dates and pickled red onions, champagne vinaigrette
\$11

Goat Cheese and Walnut Salad | Mixed greens tossed in huckleberry balsamic dressing, toasted breaded herbed goat cheese and candied walnuts
\$13

Roasted Beet Salad (GF) | Prosciutto, cantaloupe emulsion, hazelnuts, roasted fig, frisee, whipped goat cheese mousse, preserved lemon vinaigrette
\$14

Arugula and Poached Egg Salad (GF) | Arugula tossed in apple cider vinaigrette, topped with asparagus, caramelized onions, toasted pine nuts, chopped bacon, shaved parmesan, and two poached eggs.
\$14

DINNER

(with suggested wine pairings)



Roasted Pumpkin Pasta | Pappardelle, rapini, cipollini onion, pumpkin seed pesto, sage crumb, toasted macadamia nuts
\$23

*Lange Pinot Gris
Amapola Cuvee Alis*

Vanilla Butter Black Tiger Shrimp* (GF) | Sesame jasmine rice, amaretto blood orange beurre blanc, mushrooms, toasted black sesame seeds, fried leeks
\$28

*Raeburn Rosé
La Spinetta Vermentino*

Molasses Brined Pork Loin* (GF) | Braised greens, creamy celery root puree, smoked bacon, fennel, apple/peach mostarda, herbed pecans
\$29

Domaine des Baumard Savenières Chenin Blanc

*Claudie Jobard Rully La Chaume
R. López de Heredia Rioja Reserva Viña Tondonia*

Seared Scallops* (GF) | Fennel/corn/local andouille sausage risotto, corn emulsion, snap pea pesto, thyme gel, and truffle powder
\$37

*Hartford Court Russian River Chardonnay
Cottanera Bianco Etna DOC*

Caramelized Miso Glazed Salmon* (DF) | Farro/cilantro/hazelnut/onion pilaf, broccolini, Chinese sausage, shiitake mushrooms, black garlic paint, furikake
\$39

The Hilt Chardonnay

*Crossbarn Pinot Noir
Anthill Farms Pinot Noir*

Rosemary-Crusted Beef Tenderloin (9oz)* (GF) | Cranberry apple cider reduction, sweet potato puree, chestnut mushrooms, sautéed spinach
\$41

*Duckhorn Vineyards Merlot Three Palms Vineyard
Red Stitch Cabernet Sauvignon*

Herb-Crusted Elk Tenderloin (7oz)* (GF) | Smoked parsnip puree, huckleberry black pepper reduction, cipollini onions, trumpet mushrooms, parsnip crisps
\$52

*Pagani Ranch Ridge Zinfandel
Chateau de Beaucastel Cotes du Rhone*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please ask your server if you have questions about any of the dishes with an asterisk.*