



S M A L L P L A T E S

HAND ROLLED GOAT CHEESE GNUDI

Pumpkin Broth | Braised Prosciutto | Grated Amaretti 12

MUSHROOM FLAN

Mushroom Conserva | Petite Greens | Torn Polenta | Kale Pesto 14

LOCAL MACKEREL NANBANZUKE

Shaved Radish | Petite Peppers | Ginger Vinegar 14

CHARRED BROCCOLI and ORANGE

White Anchovy | Rye Espuma | Currants 11

CARAMELIZED LAMB BELLY

Roast Garlic Puree | Marinated White Beans | Braised Pistachios | Sage 13

POACHED LOCAL EGG

Steamed Jasmine Rice | Chili Oil | Kimchi Relish | Tamari – Cumin Emulsion 9

CRISPY BRUSSELS SPROUTS

Chimichurri | Cheese Curds 10

ARTISANAL CHEESE PLATE

Chef's Selection of Three Seasonal Cheeses

Local Honey | Stone Fruit Chutney | Toasted Walnuts | Sliced Bread 18

CHARCUTERIE BOARD

Three Assorted Cured Meats

House Made Fennel Mustard | Grilled Bread | Marinated Olives 18

