



S M A L L P L A T E S

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

BRUSSELS SPROUTS

Charred Lemon | Aioli | Toasted Walnuts 9

BONE MARROW POPOVER

Oxtail Marmalade | Horseradish Cream | Pickled Pearl Onion 14

SHIRRED LOCAL EGG

Marinated Mushrooms | Black Vinegar | Aged Soy | Toasted Nori 11

HOUSE SMOKED SHRIMP

Hominy | Mole Sauce | Fry Bread | Cilantro 16

TOASTED CHICKPEA FALAFEL

Roast Cauliflower | Harissa Aioli | Plumped Flame Raisins 10

FLASH SEARED TUNA

Citrus Ponzu | Garlic Oil | Shaved Cabbage | Tear Drop Chilies 18

