

Week of: September 16th

Grilled Sourdough
Smoked Dill Butter 11
Skyr & Blueberries 17

Mixed Pickles 11
Local Organic Produce, Garlic Aioli

Char Grilled Carrots 21
Whipped Feta, Harissa, Pumpkin Seed Dukkah, Herbs
gewurztraminer/chef's whites

Mushroom Pate 23
Preserved Fruits, Crackers, Pickle Salad
chef's whites/rose/gamay noir

Pork Tonnato 23
Cured & Grilled Pork Loin, Sweet Pickled Beets, Kalamata, Tuna Mayonnaise
unoaked pinot gris/heritage pinot gris

Roasted Squash 21
Squash Hummus, Leek & Blue Cheese Cream, Crispy Onions, Rosemary Honey
heritage pinot gris

Tomato Salad 21
Curry Mayonnaise, Croutons, Basil, Sardo Sheep Cheese, Preserved Lemon
unoaked pinot gris/chef's whites

Rigatoni 36
Roasted Corn, Zucchini- Basil & Sunflower Seed Pesto, Mushroom, Pangrattato, Grana Padano
add half achiote grilled chicken 17
chef's whites/heritage pinot gris

Pan Seared Char 44
Chickpeas, Apple-Fennel Soubise, Sesame Shrimp Cracker
chef's whites/montage

Achiote Half Grilled Chicken 37
Pan Seared Mushrooms, Roasted Potatoes & Radish, Swiss Chard Lardons, Dijon Mustard Demi-Glace
gamay noir/cabernet franc

Pork & Garlic Scape Meatballs 38
Parmesan Polenta, Red Wine Plum Tomato Sauce, Herb Salad
montage/merlot

10oz Flank Steak 47
Madagascar Vanilla Pomme Puree, Grilled Vegetables Coffee Demi Glace
mosaic

Petit Four 13
Handcrafted Sweet Bites

Spiced Apple Crisp 15
Cardamom Ice Cream, Local Apples

