

Week of: September 2nd

Grilled Sourdough
Smoked Dill Butter 11
Skyr & Blueberries 17

Mixed Pickles 11
Local Organic Produce, Garlic Aioli

Harrisa Roasted Carrots 21
Whipped Feta, Pumpkin Seed Dukkah, Herbs
gewurztraminer/chef's whites

Mushroom Pate 23
Preserved Fruits, Crackers, Pickle Salad
chef's whites/cabernet franc

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

Plums & Stonefruit 21
Rosemary & Miso Squash, Blackberries, Blue Cheese, Bartlett Pear, Confit Pearl Onions
rosé

Tomato Salad 21
Curry Mayonnaise, Croutons, Basil, Sardo Sheep Cheese, Preserved Lemon
add sardines 9
unoaked pinot gris/chef's whites

Rigatoni 36
Roasted Corn, Zucchini- Basil & Sunflower Seed Pesto, Mushroom, Pangrattato, Grand Padano
add beef cheek 15
gewurztraminer/unoaked pinot gris

Pan Seared Ling Cod 44
Chickpeas, Nectarines, Tomatoes, Achiote Sauce
chef's whites/montage

Pork & Garlic Scape Sausage 41
Red Nugget Potato, Roasted Radish, Lardons, Herbs
cabernet franc/merlot

Petit Four 13
Handcrafted Sweet Bites

Spiced Apple Crisp 15
Cardamom Ice Cream, Local Apples

