

DINNER

SPRING

SMALL PLATES

BREAD & BUTTER **V**

ARTISAN BREADS, RAMP BUTTER. 5.

MEAT & CHEESE BOARD

CHEF'S DAILY SELECTION, SEASONAL PICKLED VEGETABLE, ACCOUTREMENTS. 24.

WEDGE SALAD **GF**

CRISP ICEBERG, BILLIONAIRE BACON, TOMATO MARMALADE, SPRING ONION VIN, BLUE CHEESE DRESSING. 14.

CONFIT DUCK SALAD **GF**

ARUGULA, FRISEE, DUCK CONFIT, POACHED PEAR, CHEVRE, SPICED PECANS, POMEGRANATE VIN. 16/29

BURRATA & MELON **GF**

WHIPPED BURRATA, MELON, COUNTRY HAM, CRISPY QUINOA, SPICED HONEY VIN, BASIL OIL. 16.

SOUP DU JOUR

ASK SERVER FOR DETAILS.

PANISSE **V, GF**

CHICKPEA FRITTER, GRILLED RAMP RANCH, SPICY BRAVA SAUCE, MANCHEGO. 13.

LARGE PLATES

FILET MIGNON **GF**

HAND-CUT, SALT & VINEGAR POTATO, CARROT PUREE, GRILLED ASPARAGUS, SAUCE AU POIVRE. 52.

DUCK BREAST

GRILLED BEET, BASIL SPONGE, BEET VINEGAR, TART CHERRY GEL, PISTACHIO SOIL, JUS. 40.

HALIBUT **GF**

SPRING PEA RISOTTO, PARMESAN SABAYON, FRESH MINT, FAVA BEAN SHOOT. 44.

OTTO'S FARM CHICKEN **GF**

ROASTED CHICKEN BREAST, WILTED SPINACH, WHITE BEAN RAGOUT, BLACK TRUFFLE JUS. 32.

RICOTTA GNOCCHI **V**

HANDMADE GNOCCHI, ROASTED POTATO SKIN BRODO, CULTURED CREAM, FRESH CHIVE. 28.

PLEASE NOTE

SPLIT PLATE FEE. 7.

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE

VE - VEGAN, V - VEGETARIAN, GF - GLUTEN FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

