

SHARABLES

Crispy Pork Belly \$13

braised cabbage, grilled peach jam

Brie En Croute \$14

raspberry, crisp apple

Shrimp Dumplings \$12

shrimp, crispy bacon, burnt scallion

Charred Pulpo \$15

fingerling potato, red onion, capers,
olive vinaigrette

Braised Short Ribs \$14

smoked farrow, tomato confit,
pickled onion

SOUP of the DAY

SALADS

Baby Gem Salad \$14

candied walnuts, stillon blue, pickled onion,
raspberry vinaigrette

Roasted Beet & Goat Cheese \$15

charred shallots, fennel vinaigrette

Baby Kale & Quinoa \$14

dried cranberries, pecans, ricotta salda,
whole grain mustard vinaigrette

The Twisted Wedge \$15

baby bib lettuce, cucumber, pickled tomato,
applewood smoked bacon, toasted sunflower seeds,
fromage bleu

ADD: **Chicken \$6 / Steak \$9 / Shrimp \$10**

dinner

From Farm to Fork CHARCUTERIE & CHEESE

Smoked Duck Breast (Massachusetts) / **Dry Aged Bresaola** (Italy)
Wild Boar Sausage (N Dakota) / **Duck Pate** (Wisconsin)
Grayson (Virginia) / **Hooks Triple** (Wisconsin) / **Caveman Blue** (Oregon)
Cave Aged Cheddar (New England) / **with Accoutrements**

\$20 PER PERSON / MINIMUM 2 PEOPLE

MAINS

Buttermilk Pork Medallions (Hartfield, PA) \$25
cauliflower purée, local potatoes, apple cider reduction

East End Striped Bass (Long Island, NY) \$28
tomato, white bean ragout, local basil, tomato relish

28 Day Dry Aged Sirloin* (Tama, IA) \$40
brussel sprouts, charred turnips

Black Pepper Tagliatelle \$23
lamb bolognese, grilled sourdough, shaved local parmesan

French Bone Chicken \$24
potato purée, roasted tri-colored carrots, au jus

Sweet Potato Gnocchi \$22
roasted squash, apple crisp, brown sage butter

American Lamb* \$38
roasted root vegetables, rosemary au jus

Grassfeed Burger* \$16
shallot-shiitake marmalade, pomme frites

VEGGIES \$7

Roasted Wild Mushrooms / Herbs Provencal
Crispy Brussel Sprouts / Lardo / Shallot
Roasted Local Root Vegetable

POTATO \$6

Herb Infused Fingerling Potatoes
Maple Bourbon Sweet Potato
Pomme Frites

Family Farm to Family Feast

Our menu is based on taste
inspired by farmers, fishermen,
and the artisan food producers.
Farm to table spirit and our
dedication to country and
comfort food is the universal
language to bring us together.

*This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.