

Appetizers

Organic Little Gem Salad \$8

zesty Meyer lemon vinaigrette, celery root, shaved baby artichokes, roasted red bell peppers

Savory Pancetta and Quince Tart \$9

leeks, sage, castelfranco, champagne vinaigrette

Endive Salad with Shafts Blue Cheese \$10

Cara Cara Orange, celery hearts, toasted almonds, shiso, Banyuls vinaigrette

Cream of Cauliflower Soup \$7

crispy oil cured black olives, virgin orange olive oil, chives, pappadam chips

Baby Beets and Goat Cheese in Parchment \$9

toasted walnuts, leeks, tarragon, crostini

Toasted Bread and Arugula Salad \$10

Soft Set Cage-free Egg, smoked bacon, green onions, whole grain mustard vinaigrette

Dijon Crusted Braised Pork Cheek \$12

lacinato kale, frisee, granny smith apples, cider vinaigrette, crispy shallots

Entrées

Vegan Mushroom Sheppard's Pie \$16

king trumpet, crimini, oyster mushrooms, brussel sprouts, lemon thyme, brandy, Meyer lemon gremolata

All American Pot Roast \$19

carrots, pearl onions, turnips, spinach, parmesan popover, cabernet wine sauce

Grilled Ocean Trout with Achiote Marinade \$18

toasted chili-pumpkin seed pesto, brocolini, currants, turmeric, basmati rice, cilantro

Crispy Skinned Chicken Breast \$17

butter basted, swiss chard, spiced butternut squash, pumpkin seeds, tarragon, and brown butter sauce

Crispy Skinned Duck Breast \$20

green lentils, Lady apples, rabe, thyme, chestnut honey-cider sauce

Brined and Grilled Pork Chop \$17

cumquat-Riesling sauce, farro risotto, celery root, toasted pecans, cipollini onions, upland cress

Sides \$7

Caramelized Brussel Sprouts

toasted Ancho chili-pumpkin seed pesto, sea salt, red onions

Cauliflower Gratin

cipollini onions, garlic cream, bel paese cheese

Grilled Brocolini

cara cara orange, virgin olive oil

Twice Baked Sweet Potato

smoked gouda cheese, sage, almond crust

