

# everyone deserves good food

## nosh

### LENTIL CAKE // 9

/ lemon mint yogurt /

### SWEET POTATO JO JO'S // 10

/ bacon jam /

### BEETS // 11

/ harvard, whipped goat cheese, walnuts /

### CHEESE CURDS // 11

/ mushroom gravy /

### ARTICHOKE HEARTS // 12

/ grilled, brown butter lemon crema /

### BRUSSELS SPROUTS // 12

/ roasted, apples, candied pecans, apple cider reduction /

### LAMB MEATBALLS // 13

/ onion jam, herb chutney /

### TROUT // 14

/ smoked, pickled red onions, capers, horseradish cream cheese, everything crackers /

### OCTOPUS // 16

/ grilled, roasted potatoes, olives, oranges /

### CRAB CAKES // 16

/ celery root slaw, chipotle aioli /

## charcuterie

### BOARD // 28

/ four meats, three cheeses, cornichons, dried fruit, candied pecans, habanero jam, stone ground mustard, house focaccia /

## soup

### MUSHROOM // 4 / 6

/ crispy wild mushrooms, rosemary oil /

### LENTIL VEGETABLE // 4 / 6

/ arugula micro greens /

## salad

### HOUSE SALAD // 6 / 12

/ artisan greens, carrots, cucumbers, tomatoes /  
/ choice of dressing: balsamic vinaigrette, buttermilk ranch, apple cider vinaigrette /

### SEASONAL SALAD // 8 / 16

/ romaine, roasted pear, frisée, blue cheese, candied pecans, apple cider vinaigrette /

## feature

### ACORN SQUASH // 21

/ roasted, quinoa stuffing, pickled apples /

### PORK TENDERLOIN // 25

/ creamy polenta, braised kale, apple cider reduction /

### LAMB BOLOGNESE // 25

/ ricotta & goat cheese gnudi, parmesan cheese /

### TURKEY LEG // 27

/ mashed sweet potatoes, haricot verts, cranberry relish /

### SALMON // 28

/ celery root purée, shaved brussels sprout salad /

### SIRLOIN // 32

/ 10 oz., herb roasted potatoes, buttered leeks, chimichurri /

### BLACK COD // 34

/ miso glaze, caramelized fennel, scallions /

### FILET // 48

/ 8 oz., goat cheese mashed potatoes, crispy brussels sprouts, rosemary demi /

### OSSO BUCO // 52

/ braised, butternut squash hash, haricot verts, au jus /

## sweet

### JULIE ANN'S FROZEN CUSTARD // 3

/ vanilla or dairy free vanilla /

### BEIGNETS // 8

/ chocolate sauce, raspberry sauce /

### BROWNIE // 8

/ salted caramel sauce /

### POACHED PEAR // 8

/ ginger vanilla crème anglaise /

### APPLE TURNOVER // 9

/ cream cheese glaze /

consulting chef Jill Vedra



*building community through food*

WE ARE A SCRATCH NATURALLY GLUTEN-FREE KITCHEN

NO SUBSTITUTIONS UNLESS TO ACCOMMODATE AN ALLERGY, DIETARY RESTRICTION OR RELIGIOUS PREFERENCE.

EACH DISH IS CURATED. ADDITIONAL SIDES ARE AVAILABLE FOR PURCHASE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US OF ANY FOOD ALLERGIES. WE DO HAVE BEST PRACTICES IN PLACE TO PROVIDE ALLERGY-FRIENDLY OPTIONS. HOWEVER, OUR PRODUCTS MAY CONTAIN THE 7 OF TOP 8 ALLERGENS: MILK, EGG, TREE NUTS, PEANUTS, FISH, CRUSTACEAN SHELLFISH, AND SOY. SOME PRODUCTS MAY BE PROCESSED IN FACILITIES THAT PROCESS THE TOP 8 ALLERGENS AS WELL. PLEASE BE ADVISED CONSUMING RAW, COOKED TO ORDER OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NATURALLY, THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESSES.

MENU UPDATED 11.24.23

CONSULTING CHEF - JILL VEDAA

*redefining fine dining*