

## Cheese + Charcuterie (à la carte)

<b>Robiola Bosina</b> 10 Lake Como Italy, Fresh Cream	<b>Rosemary Ham</b> 10 Fra'Mani, Rosemary
<b>Alpine Blossom</b> 10 Bavaria Germany, Dry Mountain Flowers	<b>Finochiona</b> 10 Creminelli Salame, Fennel
<b>Rusticapra</b> 10 Italy, Minerally, Goat	<b>Cheese &amp; Charcuterie Full Board</b> 45

## Starter

(available during happy hour)

<b>Romesco Stuffed Gordal Olives</b> vgn, nuts 8 Red Pepper, Almond	
<b>Fortune Oysters</b> half dozen - 12 dozen - 20 Nova Scotia, Ramp Mignonette	
<b>Soft Pretzel</b> v 10 Apple Mostarda	
<b>Red Beet Deviled Eggs</b> v, gf 12 Horseradish, Nigella	

## Small Plate

<b>Dandelion Salad</b> gf 14 Warm Bacon Dressing, Sunflower Seed, Pickled Cucumber	
<b>Roasted Maitake Skewers.</b> vgn, nuts 19 Rosemary Pesto, Puffed Rice, Romesco	
<b>Snap Pea Stir</b> vgn, nuts 17 Chili Crisp Peanuts, Soy Mirin, Pepper Relish	
<b>Sweet Potato Gnocchi</b> v 22 Brassicas Chimichurri, Brown Butter Crumble	

## Main

<b>Butter Poached Trout</b> gf 26 Asparagus, Soubise, Roe	
<b>Chicken Roulade</b> gf 22 Quinoa, Spring Allium, Sunflower	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## Dessert

<b>Chocolate Ganache Tart</b> 14 Orange Caramel, Cardamom Whipped Cream	
<b>Carrot Cake Gobb</b> 12 Caraway Cream Cheese Frosting	
<b>Banana Foster French Toast</b> 16 Rum Caramel, Creme Anglaise	

## After Dinner

<b>Ataman</b> 10 manzanilla sherry vermouth - Spain	
<b>Alta verde</b> 10 assenzio bitter liqueur - Italy	
<b>Atxa sierra do orduna</b> 10 pacharán (sloe berry-infused liqueur) - Spain	
<b>Cardamaro</b> 10 wine based amaro - Italy	
<b>Partida creus muz</b> 10 vermouth - Spain	
<b>Cappelletti</b> 10 red bitter - Italy	
<b>Quinta do infantado 1816</b> 10 ruby port - Portugal	
<b>Stumato</b> 10 rhubarb amaro - Italy	
<b>Pasubio.</b> 10 alpine amaro - Italy	
<b>Felsina vin santo chianti classico.</b> 27/98 sangiovese - chianti, Tuscany, Italy 2021 Traditional Tuscan dessert wine. Notes of peach and tropical fruits.	

happy hour • wed- fri 3-6pm

\$2 off all beer

house wines · glass 8 / liter carafe 48  
rosé · sauv blanc · amber · pinot noir