SNACKS

Shishito Esquites
Roasted corn, cotija, lemon 11

Calamari
Shrimp chips, lemon pesto aioli 12

Brussel Sprouts
Soy balsamic, chili vinaigrette 12

STARTERS

Sweet Potato Jalapeño Soup
Creamy vegetarian blend of yams and roasted jalapeño 9

Mac & Cheese
Five cheeses, toasted bread crumbs 12

Poblano Chicken Pot Pie
Roasted poblano pepper, butternut squash, kale 15

Prawns
Cheddar-chipotle grits, spinach, candied walnuts 14

SALADS

Organic Market Greens 9

Grains & Greens
Soyrizo, butternut squash, kale, almonds, dates, honey-lemon vinaigrette, market greens 12

Burrata & Prosciutto
Buffalo burrata, prosciutto, edamame, mint-pistachio pesto, baby greens 16

Asian Pear
Bacon-wrapped dates stuffed with goat cheese and bleu cheese, candied walnuts, baby greens 13

SIDES **12 each • Two for 20**

Truffle Barley Risotto

Sage Brown Buttered Potato Duet

Cauliflower Two Ways

Kale with Almonds & Lemon

Roasted Roots

Polenta & Pesto

BUTCHER'S BLOCK

2 lb. Bison Tomahawk 75

12 oz. Black Angus Filet 42

1 lb. Ribeye 39

1 lb. New York Strip 35

Compound Butter 2
Nori, anchovy, honey truffle, bleu cheese or roasted pecan

PLATES

Shortrib
Sweet potato purée, watercress, kale, pickled onions, capers 29

Scallops
Purple yam, spinach, radish, aji amarillo coconut, peanut sambal 26

Cacio e Pepe
Extra virgin olive oil, butter, locatelli, pepper 24

whitebark

BIGGER PLATES

Braised Bolognese
Pulled pork, braised brisket, marinara, basil, locatelli 28

Miso Salmon
Roasted roots, spinach, sweet potato purée 28

Lamb Shank
Polenta, brocollini, mint-pistachio pesto 34

Half Hen
Shishito esquites, coconut aji amarillo, roasted squash, spinach 26

Our Burger
Half-pound shortrib blend, brie, truffle, arugula, carmelized onion, roasted shallot aioli, fries 18