




Salads & Starters

Roasted Winter Root Salad • winter roots, arugula, champagne vinaigrette, goat cheese 	12
Greens and Grains Salad • ancient grains with market greens, yuzu kosho vinaigrette	12
Asian Pear Salad • arugula, dates with bacon, walnuts, Asian pears 	12
Seasonal Salad • sliced persimmon, buffalo mozzarella, market greens 	13
Olive Trio • spicy marinated mixed olives, black olive tapenade, blue cheese stuffed olives, crostini	10
Calamari • tender calamari dredged in our house blend of spices, cocktail sauce, chili-lime mayo, lemon	14
Shishito Peppers • blistered shishito peppers, roasted corn, goat cheese, lime juice	10
Edamame • tossed with toasted black and white sesame seeds, sea salt	10
Three Cheese Plate • Chef's daily selection of 3 artisan cheeses described by server, served with wildflower honey comb, spiced nuts, fruit chutney, apple slices, crostini	16
Cauliflower Duet • have it both ways, creamy and crispy, salsa verde, raisins, anchovies 	13
Tomato and Basil Soup • basil oil, roasted tomato cream crostini garnish	9
Chef's Soup Selection • described by server	9

Small Plates

Chicken Pot Pie • poblano spiced creamed chicken, kale, onions, and seasonal squash, flaky crust	16
Jumbo Prawn • over coconut ginger kale	18
Pork Belly • sausage stuffed seared porchetta on chipotle cheddar grits, chimchurri	18
Beef Composition • beef bourguignon cheek, tongue and tendon puff served with roasted roots, demi sauce and sweet & sour salsa verde	22
Harris Ranch Burger • half pound patty, vine ripe tomato, green leaf, cheddar cheese, horseradish mayo, pretzel bun	17

Pasta

Braised Bolognese • braised brisket and pulled pork, fettucine, simmered in tomato sauce	28
Cacio e Pepe • fettucine, parmesan cheese, olive oil, black pepper	24

Mains

Lamb Shank • creamy polenta, hard roasted carrots, fingerling potatoes, mint pistachio pesto	32
Miso Salmon • sweet potato puree and roasted roots	28
Free-Range Game Hen • cauliflower puree, crispy cauliflower, chorizo agrodolce	28
Pork Plate • bacon wrapped pork tenderloin, sausage stuffed porchetta, cheddar chipotle grits, coconut ginger kale	34

The Butcher Block

Aged New York Steak	32
Black Angus Filet Mignon	35
Rib Eye	34
Bison Tomahawk	62



Sides 12

Brussel Sprouts chili flakes, balsamic and soy, garlic almonds
Potato Duet sweet potato puree and roasted Yukon gold
Mac & Cheese Vermont white cheddar cheese
Barley Risotto barley, butter
Roasted Roots turnips, radish, rutabaga, onions
Market Greens market greens, lemon, olive oil

* Item May Contain Gluten.

V- Vegan Ingredients

Please inform your server if you have any food allergies or dietary restrictions.

Consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food-borne illness.

Twenty-percent gratuity may be included for parties of six or more.