



WINE BAR  RESTAURANT

## Charcuterie & Cheese

**Cheese**- 16

Manchego/ Camembert/ D'auvergne aged bleu

**Charcuterie** - 18

Lomo fennel/coriander/ Lonzo redwine/garlic/pepper/ Lamb Cacciatore black pepper/ coriander

## Small Plates

**Roasted Butternut Squash**- port cherries/ toasted meringue/ pecan 8

**Warm Kale Salad**- cauliflower/ mixed roasted mushrooms/bonito aioli 12

**Red Cabbage & Kale**- shaved squash/ pecan/ parm/ speck/ creamy elderflower dressing 10

**Baby Beets**- shaved radish/ heirloom carrot/ rye crumb/ green goddess 13

**Autumn Squash Soup** - glazed carrot/ sherry/ barley 9

**48hr Beef Cheek**- gnocchi/ almost burnt cream/ breakfast radish 16

**Roasted Quail**- hen of the woods mushroom/ figs/ celery root 15

**Charred Deckle**- Leek soubise/ Radish/ Mizuna/ Sweet Vermouth 16

**Seared Foie**- shortbread/ kumquat/ gooseberries/ miso butterscotch 18

**Octopus**- vichyssoise/ charred endive/ beets/ olive crumble 21

**Pasta Carbonaro**- cured pork/ egg yolk/ parm 22

## Entrees

**Monkfish**- farro/ shitake/ harissa/ citrus dashi 33

**Duck Breast**- honey lavender/ wheat berries/ pearl onion & greens/ oyster mushroom 34

**Barrel Cut Ribeye**- red cabbage / cauliflower/ currant / macadamia/ chimichurri rosa 38

**Scallop**- vanilla cured/ shaved fennel/ heirloom carrot/ espelette/ rosemary 33

**Rabbit**- speck wrapped loin/ braised leg/ broccoli/ parsnip/ radish/demi 30

*\*vegan & vegetarian options are available upon request*

*consuming raw or undercooked proteins may increase your risk of foodborne illness*

*Service - Chris Racine*

*Kitchen - Joseph Churchman*