



Salad

SMOKED FISH SALAD

suncrest greens ◦ cucumber ◦ olives ◦ fennel ◦ radish ◦ roasted garlic dressing
13.75 (gf)

dino KALE

medjool dates ◦ heirloom apples ◦ aged gouda ◦ pine nuts ◦ agedashi tofu ◦ apple cider vinaigrette
11.75 (gf)

shaved BRUSSELS SPROUTS

caesar vin ◦ turmeric breadcrumbs ◦ parmigiano reggiano ◦ lemon zest
13.75 (gf modifiable)

charred WINTER CITRUS

cabbage ◦ red romaine ◦ sunflower seeds ◦ pistachio ◦ mint ◦ kabocha ◦ toasted sesame
16.00 (gf)

BBB

biscuits ◦ bacon ◦ honey butter
7.50

Vegetable

king trumpet MUSHROOM

celery root ◦ 63° egg ◦ kale ◦ aged gouda ◦ levain croutons
16.20 (gf modifiable)

roasted PARSNIPS

smoked yogurt ◦ crisped onions ◦ everything spices
12.50

charred CAULIFLOWER

cardamom ◦ crispy capers ◦ golden raisins ◦ balsamic ◦ toasted almonds
9.00 (gf)

BROCCOLI di CICCIO

fresno chili ◦ garlic ◦ lemon zest ◦ shaved ricotta salata
11.75 (gf)

grilled BEET "STEAK"

grapefruit ◦ togarashi mac nuts ◦ beet ◦ beurre blanc ◦ watercress
15.75 (gf)

blistered SHISHITO PEPPERS

piquillo hollandaise ◦ bonito ◦ green onion ◦ buddha's hand
13.00 (gf)

Meat

sher BLACK LABEL WAGYU

australian MS9 ◦ 4 oz. strip ◦ caramelized onion-potato purée
60.00 (gf)

prime NEW YORK

5 oz. ◦ garlic marmalade ◦ radish salad ◦ zinfandel au poivre
32.00 (gf)

tomahawk PORK CHOP

salsify ◦ hen of the woods ◦ serrano ◦ bacon lardon ◦ gingered soy ◦ pickled red onions
27.50

nashville HOT RIBS

battered and fried ◦ nashville hot sauce ◦ bread and butter pickles
13.00 (gf)

braised BEEF SHORT RIB

garnet yam purée ◦ sweet potato medley ◦ caraway-sauerkraut ◦ bordelaise
22.50 (gf)

MAC N' CHEEEEESE

white cheddar mornay ◦ carnitas ◦ puffed quinoa ◦ red fresno
14.00

KIMCHI BACON BURGER

brisket blend ◦ american cheese ◦ kimchi ◦ crispy bacon ◦ sesame bun ◦ gochuchang-spcied fries
18.95

(Medium Rare or Well Done only)

Fish

SHRIMP DUMPLINGS

suan la ◦ black garlic ◦ scallion ◦ fresno chili ◦ mustard greens
16.50

HAMACHI tataki

ohitashi spinach ◦ cilantro ◦ truffled-ponzu ◦ castelvetrano olives ◦ parm
16.75

torn SALMON

pickled kumquat ◦ cucumber ◦ tzatziki ◦ charred avocado ◦ black pepper sauce
23.50

MISO SWORDFISH

baby bok choy ◦ leeks ◦ wood ear mushrooms ◦ dashi
20.00

OCTOPUS scampi

capelli d'angelo ◦ calamari ◦ garlic confit ◦ heirloom cherry tomato ◦ meyer lemon ◦ parmesan ◦ chili
18.75

BEER for the kitchen
1.00

Winged

maple leaf DUCK LEG

beluga lentils ◦ romaine ◦ red pepper ◦ garlic confit ◦ sherry gastrique
17.25

KFC korean fried chicken

green onion ◦ sweet heat ◦ garlic
8.50

butter milk fried QUAIL

pear ◦ plum ◦ walnut gremolata ◦ star anise
14.25

GAME HEN au vin

lemon grits ◦ burnt pearl onion ◦ heirloom carrot ◦ celery ◦ natural jus
13.50 (gf)

9.00 each **Dessert**

CHOCOLATE BOMBE

hazelnut ◦ caramel sauce ◦ soft cream (gf modifiable)

BROWN BUTTER FINANCIER

roasted kabocha squash ◦ candied pecans ◦ soft cream

GET S'MORE

salted caramel ice cream ◦ graham cracker ◦ warm chocolate sauce ◦ toasted marshmallow (gf modifiable)

water available upon request

3.50% will be added to comply with ACA Employer Mandates

consuming raw or undercooked fish, seafood, poultry or eggs may raise your risk of food borne illness 1-4-2018