

Salad

PEA SHOOT SALAD

coraline endive ◦ brûléed figs ◦
grilled watermelon ◦ masago arare ◦
shallot-herb vinaigrette
12.75 (gf)

FUYU PERSIMMON & TOMATOES

marscapone ◦ red onions ◦ fennel ◦
chia seeds ◦ watercress
12.75 (gf)

dino KALE

kohlrabi ◦ apple ◦ toasted pistachio ◦
smokey blue cheese ◦ charred onion ◦
blackberry vinaigrette
11.50 (gf)

LITTLE GEM

avocado-thai basil dressing ◦ charred
cotija ◦ olive mélange ◦ spiced pita ◦
roasted peppers
13.50 (gf modifiable)

shaved BRUSSELS SPROUTS

caesar vin ◦ tumeric breadcrumbs ◦
parmigiano reggiano ◦ lemon zest
13.50 (gf modifiable)

BBB

biscuits ◦ **b**acon ◦ honey **b**utter
7.50

Vegetable

half grilled ARTICHOKE

bagnacauda mayo
5.50 (gf)

CORN FRITTERS

shishito peppers ◦ thai red curry ◦
cilantro ◦ carrots
10.95

EGGPLANT

onion soubise ◦ black mission figs ◦
saba ◦ ricotta salata ◦ meyer lemon
14.00

roasted CAULIFLOWER

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

RADISH CRUDITÉ

mixed heirloom radish ◦ chèvre ◦
lemon vinaigrette
12.50 (gf)

BROCCOLI di CICCIO

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

grilled BEET "STEAK"

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

Meat

tomahawk PORK CHOP

corn ◦ hen of the woods ◦ bacon
lardon ◦ serrano ◦ gingered soy
27.00

BISON STRIP LOIN

yuzu-black pepper ◦ crème fraîche ◦
grilled scallions ◦ shiitake demi-glace
32.00 (gf)

veal SWEETBREADS

aji amarillo ◦ heirloom carrot ◦
tomatillo relish ◦ quince jus ◦ coconut
15.00

smoked PORK RIBS

stone fruit bbq sauce ◦ citrus ◦
furikake
13.00 (gf)

dixon city LAMB CHOPS

apple purée ◦ pipparade ◦ roasted
fennel ◦ port-green peppercorn jus
29.00 (gf)

UDON N' CHEESE

parm ◦ mozzarella ◦ manchego ◦
puffed quinoa ◦ lil smokies
12.00

DIRTY BURGER

brisket blend ◦ chorizo queso ◦
pickled peppers ◦ red onion ◦
potato-black pepper bun
15.95

(Medium Rare or Well Done only)

the FRIES

smoked salt ◦ cayenne
6.00

Fish

SHRIMP DUMPLINGS

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

HAMACHI tataki

ohitashi spinach ◦ cilantro ◦ truffled-
ponzu ◦ castelvetro olives ◦ parm
16.50

torn SALMON

pomegranate ◦ cucumber ◦ tzatziki ◦
black pepper sauce
23.00

MISO SWORDFISH

baby bok choy ◦ leeks ◦
wood ear mushrooms ◦ dashi
19.50

parisian SAFFRON GNOCCHI

spanish octopus ◦ shrimp ◦ chorizo ◦
jimmy nardello romesco ◦ heirloom
cherry tomato ◦ madeira-cippolini onions
18.00

UNAGI and POTATOES

mixed heirloom potatoes ◦ black pepper
crème fraîche ◦ nori ◦ truffle oil
kabayaki
16.50

BEER for the kitchen
1.00

Winged

maple leaf DUCK BREAST

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

KFC korean fried chicken

green onion ◦ sweet heat ◦ crispy garlic
8.50

butter milk fried QUAIL

crispy brussel sprouts ◦ candied
walnuts ◦ asian pear ◦ maple
14.25

GAME HEN mattone

cherry tomato ◦ meyer lemon confit ◦
heirloom carrot ◦ bloomsdale spinach
12.50 (gf)

Dessert 9.00 each

LEMON PUDDING CAKE

soft cream ◦ blackberries ◦
candied pine nuts

STRAWBERRY SHORTCAKE

olive oil cake ◦ stawberry
coulis ◦ lavender honey ◦
whipped crème fraîche ◦
orange liqueur

CHOCOLATE BOMBE

hazelnut ◦ caramel sauce ◦
soft cream (gf modifiable)

THE MIDNIGHT RUN

peanut butter soft serve ◦
candied bacon ◦ brûléed
bananas ◦ toasted peanuts (gf)