

SNACKS

Warm Olives 17 🌿
garlic and rosemary



Soybean Hummus 18 🌿
crudités, sunflower crumb, sesame lavash

White Fish Tempura 20
house kimchi

East Coast Oysters (6pc) 28
house hot sauce, lemon, horseradish

APPETIZERS

Butternut Squash Soup 22
apple chutney, spiced chantilly, toasted pumpkin seeds

Farm Greens 21
Granny Smith apples, kohlrabi, candied chestnuts, tomme forte

East Coast Lobster 36
*sea buckthorn dressing, carrots, crème fraîche,
coriander, toasted sesame*

Red Beet Salad 25 🌿
*poached pears, beet relish, pine nut pudding,
wine gastrique, flax chips*

Terrine 30
ham hock, foie gras, prunes, cabbage jam

MAINS

Salt Roasted Celeriac and Portobello Mushroom 36 

*cashew pudding, celery crumb,
river bank grape vin au jus*

Roasted Sunchoke Agnolotti 37

grilled maitake, sunchoke chips, hazelnut vinaigrette

add Braised Beef Short Rib (5oz.) 18

add Truffles MP

Pan Roasted Steelhead Trout 53

*roasted green cabbage, turnip, partridge berry,
trout roe sauce*

Roasted Lamb Sirloin 54

delicata squash, goat cheese gnudi, kale jam, lamb jus

Daily Cut of Beef MP

*potato frits, glazed carrots, broccolini and smoked almonds
mixed greens, jus ragout*

 *vegan*

