



APPETIZERS

Root Cellar Vegetable & Pistou Broth 18
orecchiette, navy beans, parmigiano reggiano

Split Pea Hummus 🌱 18
sunflower crumb, baby gem lettuce crudités, sesame lavash

Quinoa Tabbouleh & Brassica 🌱 19
cashew pudding, sea buckthorn berries, shallot vinaigrette

White Fish Tempura 20
garlic cream, toasted nori, house kimchi

Rabbit & Foie Gras Terrine 28
poached rhubarb, sweet & sour beets

Fresh Oysters (6pc) 28
house hot sauce, horseradish, mignonette

🌱 *Vegan*

MAINS

Pan Roasted Steelhead Trout 40
baby carrots, celery, spring radish, vegetable jus

Crispy Battered Heritage Hen 34
*fresh asparagus salad with cucumber & spinach, mustard emulsion,
shallot vinaigrette, shaved gouda, double hen jus*

Potato Gnocchi 32
*wood fired maitake mushroom, kale pesto,
parmigiano reggiano*

Lobster Roll 36
east coast lobster, celeriac apple slaw, duck parfait, mixed greens

Grass-fed Beef Burger 31
bacon onion jam, buffalo cheddar, hand cut fries, mixed greens

Beef Strip Loin Steak & Frites 48
potato frites, watercress salad, spicy aioli, green peppercorn sauce

