



TO START

Kimchi Braised Short Rib | buckwheat noodles | julienne vegetables | miso broth | 16

Smoked Salmon Rillettes | green apple | crème fraîche | dill | 10

Steak Kabobs | summer squash | onion | bell pepper | cucumber | pesto | 9

Country Style Pork Paté | mustard | cornichon | crosotini | 11

FROM THE GARDEN

Strawberry Gazpacho | basil | olive oil | brioche croutons | 10

Bibb Lettuce | valencia orange | radish | marcona almonds | 12

Salt Roasted Beets | piquillo | raspberry | marscapone | 13

SIDES | 10

Unicorn Grits | truffle butter

Truffle Fries | parmesan | truffle mayo

Charred Spring Onions | romesco sauce | California olive oil

Brussels Sprouts | kimchi mayo | benne

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Executive Chef – Jon Crapf

MAINS

Olive Oil Poached Halibut | fregola salad | eggplant | cucumber | kohlrabi | 26

Copper River Salmon** | spring beans & peas | radish | parma ham | 32

New Zealand Venison** | ember grilled carrots | farro | natural jus | 39

Dry Aged Duck** | cauliflower | broccolini | pine nut & raisin relish | 38

Grilled Flank Steak** | fingerling potatoes | kale | sunflower seed pesto | 29

Whiffletree Farms Pork | sweet corn succotash | summer squash | BBQ spice | 24

Ricotta Gnocchi | short rib ragout | stewed tomatoes | ricotta | parmesan | 19

WHOLE ROASTED (Available Fridays & Saturdays)

Slow Roasted Prime Rib** | gold potatoes | young pine butter | au jus | 10 oz 44/16 oz 58

Whiffle Tree Farm Chicken | baby kale | Bill Blevins' vegetables | lemon butter

1/2 Chicken 25 | Whole Chicken 46

MERCY OF THE CHEF *Full Table Participation Required*

Put yourself at the mercy of our chefs with a sampling of dishes inspired by the season.

5 Course Tasting Menu | 86 + wine pairing | 62

Petit Gourmand Tasting Menu | for foodies 12 and under | 38

Sommelier – Nicole Bernard