

Dinner

Apples 12

Fresh, roasted and pickled Weston Orchard apples, Dunbarton blue cheese, braised raddichio, kale, arugula, endive

Nashville Hot Tofu & Cauliflower 7

Fried spicy "Simple Soyman" tofu and cauliflower, local honey, blue cheese

House Charcuterie Plate 14

Pork pate, chicken liver mousse, Cajun cured salmon, house pickles, preserves, grainy mustard, baguette

Beer Steamed Mussels 13

House Smoked Kielbasa, Bavarian sauerkraut, mustard crème fraiche, grilled bread

Laughing Bird Shrimp 12

Cornmeal breaded shrimp, fried dill pickle, red onion, herbs, remoulade

Butter Lettuce 9




Coffee rosemary roasted pears, sweet potato, pickled beets, smoked nuts, duck fat sherry vinaigrette

Soup Du Jour 8

Table Shares




Bone-in Pork Chop 26

Pumpkin puree, sauerkraut pancake, grilled broccolini, cider mustard demi glaze

 A Globe Made of Rock 10 Plantation 5yr rum, ginger, carrot, lime, seltzer	 Black Husky Big Buck 8 Brown Ale, ABV: 8.0%	 Pinot Noir 13 Terrior Cultivate Santa Barbara, Monterey, Sonoma, CA
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Beans & Tofu 15

Vegan white bean ragout, root vegetables, oyster mushrooms, smoked molasses glazed tofu

 Cream City 45 10 Rehorst gin, golden beet, basil, lemon, Cherry Bark Vanilla bitters, sparkling wine	 Good City Reward 7 Double IPA, ABV: 8.5%	 Riesling 7 Jekel Monterey, CA
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Cornish Hen 16

Fried farro, sweet potato, brussel sprouts, red onion, arugula pesto, Good City Pils gastrique

 Eye of the Kaleidoscope 10 Raynal brandy, barley pilsner orgeat, Stolen smoked rum	 Good City Pils 7 Pilsner, ABV: 5.2%	 Chardonnay 10 Domaine Sonoma, Sonoma, CA
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Market Catch mp

Seasonal fish special

 The Fallen Cadillac 10 Brown butter washed Plantation pineapple rum, Cocchi Americano, lemon, black pepper	 Central Waters Ouisconsing 7 Red Ale, ABV: 4.8%	 Pinot Grigio 7 Stellina Di Notte, Delle Venezie, Italy
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Pork Cheek 20

Beer braised pork cheek, spaetzle, red onion jam, mustard crème fraiche

 OG Tonic 10 Gin or vodka, Cinchona, lemon-grass, lime, seasonal herbs and fruits	 Central Waters Octoberfest 7 Lager, ABV: 5.5%	 Syrah 10 Ego Bodegas Marionette, Jumilla, Spain
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Scallops 28

Creamy grits, glazed carrot, parsnip, rutabaga, broccolini, andouille sausage, brown butter vinaigrette

 Bartlett Ave Collins 10 Tito's vodka, blackberry shrub, lemon, Bolivar bitters, seltzer	 Enlightened Kettle Logic 8 Amber, ABV: 5.6%	 Sauvignon Blanc 12.5 Charles Krug, Napa, CA
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Flat Iron 36

Grilled 10 oz flat iron, duck fat marble potatoes, brussel sprouts, smoked parsnip blue cheese butter, red wine syrup

 Take Your Money Everywhere 10 Bank Note 5yr Scotch, Cocchi di Torino, Byrrh	 Enlightened Prototypical Porter 8 Porter, ABV: 5.4%	 Red Zinfandel 12 Sebastiana, Sonoma, CA
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Entrées



Vinny Cornils
Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
18% gratuity may be added to parties of six or more