

A SIGN OF GOD TIMES

SNACKS

BREAD & BUTTER | cultured butter, herb oil | 9

CHEESE BALL | spelt cracker | 9

PICKLE PLATE | pickled & fermented vegetables | 9

SHAVED MAPLE HAM | spiced pear | 12

APPETIZERS

LITTLE GEM SALAD 16

herb buttermilk, cucumber, roasted tomato

STEELHEAD TROUT GRAVLOX 16

beet-cured, apple cream, horseradish

ROASTED BONE MARROW 18

spicy beet jam, grilled bread

EAST COAST OYSTER 18 | HALF DOZEN

seasonal selection, green garlic mignonette

CRISPY MUSHROOMS 18

red chili mayo, cilantro

LAMB RAGU 18

red wine, hand cut noodles, basil crumb

STEAK TARTARE 22

caper berry, onion, egg yolk

CHARRED WILD SHRIMP 28

gulf shrimp, ramp rouille, meyer lemon

LOCAL CHEESE PLATE

house preserves, candied walnuts, peasant bread 3 FOR 22 | 5 FOR 29

SANDWICHES

SERVED WITH HOUSE PICKLE & CHOICE OF SALAD OR GRILLED FINGERLINGS

SMASH BURGER 18

CRISPY CHICKEN 18

red buddy cheese, pink sauce, hot mustard, red onion, brioche bun | make it a double +5

red chili cabbage, colby cheese, mayo, apple, broiche bun

ROASTED MUSHROOMS 18

garlic sherry sauce, leeks, cheddar cheese, grilled baguette

SANDWICH ADD ONS: FRIED EGG +3. BACON +5. SAUTEED MUSHROOMS +5. BLUE CHEESE +5

ENTREE

NETTLE AGNOLOTTI 26

green garlic sauce, aged goat cheese

GRILLED HALF CHICKEN 29

oregano, chicken reduction

SKIRT STEAK 29

chermoula sauce, grilled scallions

PAN ROASTED STEELHEAD TROUT 32

creamed spinach, fennel

SWORDFISH STEAK 32

dried shiitake rub, charred lemon

DRY AGED PORK CHOP 34

preserved horseradish, pork reduction

ROAST NORMANDY DUCK 38

candied citrus sauce

STEAK OF THE DAY M/P

seasonal accompaniments

SIDES

SIMPLE SALAD | tarragon vinaigrette | 12

CHARRED GARLIC GREENS | sherry vinaigrette | 12

CREAMED SPINACH | sage | 12

GRILLED BROCCOLI | garlic sauce | 12

FRIED FINGERLING POTATOES | house ketchup | 14

CHILLED ASPARAGUS | gribiche sauce | 18





