

seared scallops **Gf**

crispy bacon & beurre blanc 18

drunken garlic prawns

tequila, lime & burnt bread 15

spundekäs

german cream cheese dip & warm pretzel 12

roasted bone marrow

pickled red onion & house-made bread 20
try it with a bone marrow shot

fresh oyster **Gf**

mignonette & lemon - market price
minimum order of 2

mussels

tomatoes, white wine, roasted garlic & cream
with house-made bread 19

cheese & charcuterie board

local cheese & charcuterie selection with
house-made bread 20

basket of puppies

our house favorite - warm hushpuppies &
whipped butter 9

calamari

red onion, tzatziki & pita bread 13

roasted beet salad **Gf**

stilton blue, frisée, hazelnuts & balsamic
reduction 14

kale caesar **Gf**

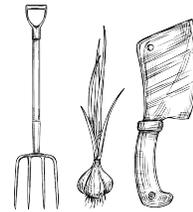
crispy chickpeas, avocado, parmesan 13

crispy brussel sprouts **Gf**

honey-balsamic dressing & parmesan 11

tempura mushrooms & vegetables

crispy fried enoki mushrooms, vegetables &
cilantro-cashew cream 13



serious about slow food.

our chef heather morgan & her
team make everything on your
plate from scratch every day
using the best local ingredients.
as a result of this some items,
like shellfish, are only available
in limited quantities.

please let your server know of any dietary restrictions prior
to ordering - not all ingredients listed. we politely decline any
requests to modify menu items. please understand that any
request to do so will impact our ability to serve you efficiently.

osso buco 

white wine braised veal shank, parmesan
polenta & crispy brussel sprouts 34

butcher's plate

heather's selection of fancy meats at market
price

*we neither recommend nor guarantee
any steak cooked past medium*

caspian acres duck duo 

seared breast, confit leg, potatoes, mushrooms
& broccolini in coconut-cilantro cream 32

wild sockeye salmon 

roasted fingerling potatoes, beurre blanc,
seasonal vegetables 32

pork schnitzel

mushroom cream sauce, roasted fingerling
potatoes, seasonal vegetables 25

wild mushroom tagliatelle

housemade pasta, kale & herb gremolata 25

extras

lobster tail at market price

crab legs at market price

garlic prawns 8 ½

sautéed garlic mushrooms 6

sixpack for our hardworking kitchen crew 10

thank you to our local suppliers:

ssol gardens, harper's trail winery, caspian acres, iron road brewing, organic oceans seafood,
golden ears farm, privato winery & woodward cider co.

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