

SMALL PLATES

BURRATA+FIG+PISTACHIO

Burrata cheese, house made fig jam, pistachio, hot honey,
house focaccia 14

PICKLED SHRIMP

House pickled shrimp with lemon, red onion, caper and chile on
grilled focaccia 14

STEAMED PEI MUSSELS

Local apple cider, chorizo, house made creme fraiche served
with grilled focaccia 16

*ADD FRIES +6

WARM WHIPPED FETA

Citrus marinated olives, hot honey, pita 14

CRAB CAKE

Gluten free jumbo lump crab, apple-fennel salad, house
remoulade 20

DEVEILED EGGS

Five deviled eggs with pickled mustard seeds 8

GREENS

BRUSSELS SPROUT+APPLE

Shaved brussels sprouts, baby kale, local apple, pepitas,
crumbled goat cheese, pepitas, sorghum-cider vinaigrette 10

ARUGULA+PEAR+PECORINO

Wild arugula, asian pear, shaved pecorino cheese, citrus
vinaigrette 10

WEDGE SALAD

Iceberg lettuce, bacon, pickled red onion, tomato, blue cheese,
buttermilk dressing 10

ROASTED BEET+CITRUS

Roasted beets, citrus preserves, spiced walnuts, arugula, goat
cheese 10

ON THE SIDE

Potato Puree 7

Sautéed Mushrooms 8

Spice Roasted Carrots 8

Hand Cut Fries 8

CHARCUTERIE

MEAT + CHEESE ASSORTMENT

Selection of cured meats and cheeses, house marinated
olives, fig compote, crackers 18

Enhancements

Pimiento Cheese +4

Deviled Eggs +4

Smoked Trout Dip +6

MAINS

GRILLED HANGER STEAK

Grilled 10 oz. hanger steak, blistered shishito peppers, house
frites, chimichurri 40

PAN ROASTED TRIPLE OAKS FARM CHICKEN

Potato puree, roasted carrots, lemon-herb jus 36

BONELESS BRAISED SHORT RIB

Potato+parsnip puree, root vegetables, braising jus 40

SEARED AHI TUNA

Potato gnocchi, avocado, togarashi spice, aji amarillo, shaved
turnip, soy-butter emulsion 35

CRISPY SKIN SALMON

Toasted farro, honey nut squash, braised greens, spiced creme
fraiche 35

SCRATCH MUSHROOM PASTA

Local swiss chard, mushrooms, bacon, cream 24

GLUTEN FREE PASTA AVAILABLE ON REQUEST

CONFIT DUCK LEG

Slow cooked duck leg, citrus braised endive, celery root puree,
citrus reduction 34

GRILLED TRIPLE OAKS FARM PORK CHOP

Braised red cabbage, turnip-apple hash, hickory-cider jus 38

TRUSS BURGER

House ground 7 ounce beef patty, sharp white cheddar, lettuce
and local tomato, special sauce, served with fries 18

GF BUN +2 | VEGAN PATTY +2 | FRIED EGG +2

SPICE ROASTED CAULIFLOWER

Golden beet puree, black lentils, carrots, sumac vinaigrette 24