

SMALL PLATES

BURRATA+FIG+PISTACHIO

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

ROASTED BRUSSELS SPROUTS

Manchego cheese, local apple cider syrup, almonds **14**

WARM WHIPPED FETA

Citrus marinated olives, hot honey, pita **14**

STEAMED PEI MUSSELS

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

*ADD FRIES +6

CRAB CAKE

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

DEVILED EGGS

Five deviled eggs with pickled mustard seeds **8**

ROASTED SQUASH SOUP

Creme fraiche, pumpkin seeds, apple relish **8**

GREENS

BRUSSELS SPROUT+APPLE

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

MIXED GREENS+PEAR+PECORINO

Seasonal greens, pear, pecorino cheese, candied pecans,
honey-balsamic 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	6

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, sweet soy **35**

CRISPY SKIN SALMON

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

SCRATCH 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, roasted persimmons, potato puree,
hickory-cider glaze **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 | BACON +2

SPICE ROASTED CAULIFLOWER

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