

# DINNER

## SMALL PLATES

RAPINI TOAST WHITE BEAN PURÉE, CRÈME FRAÎCHE, CHILI  
6

HOUSE MADE RICOTTA ROSEMARY HONEY, LAVOSH  
13

BLACK EYED PEA FRITTERS CHILI VINEGAR  
6.75

PISTACHIO PORK PÂTÉ SALAMI COTTO, BEETS, NAPA SALAD,  
WALNUTS, HORSERADISH AND ORANGE DRESSING  
15

ROOT VEGETABLE SOUP HARISSA HONEY, PEPITA CRUMBLE, HERBS  
7

CHOPPED SUMMER SALAD ROMAINE, TOMATO, CUCUMBER,  
ENGLISH AND SUGAR SNAP PEAS, RADISH, BUTTERMILK DRESSING  
12.25

WILD ARUGULA SALAD MISSION FIG, ASIAN PEAR,  
VALBRESSO FETA, SPICED HAZELNUT, ROASTED PEAR VINAIGRETTE  
13

HEIRLOOM TOMATO SALAD SHISHITO PEPPER,  
TOASTED ANCIENT GRAIN, MELON VINAIGRETTE, PARMESAN CRISP  
13.25

ROASTED BEETS GARNET YAMS, GRIBICHE, PISTACHO  
13

GRILLED BABY OCTOPUS CRISPY ZA'ATAR CHICKPEAS,  
CITRUS FENNEL, CONFIT CHERRY TOMATO, PRESERVED LEMON  
16.5

BABY BACK RIBS SPICY JERK GLAZE, CELERY ROOT SLAW, CASHEW  
15.75

## HEARTIER FARE

ROASTED FALL VEGETABLES  
CRISPY CHICKPEA CAKE, EGGPLANT PUREÉ, CHERRY TOMATO,  
VALBRESSO FETA, CHARD PESTO  
18

ROASTED COD  
FISH BISQUE, CRISPY MARBLE POTATO, OLIVE PUREÉ  
23

PAPPARDELLE  
COQ AU VIN, CIPOLLINI, MUSHROOM, BACON, PARSLEY  
17.5

BRAISED PORK SHANK  
BLACK PEPPER SPAETZLE, COLLARD GREENS, MUSTARD  
22.25

AMERICANA BURGER  
AMERICAN CHEESE, CAUSWELLS SAUCE, LETTUCE, PICKLE, ONION  
SERVED WITH CRISPY ONIONS  
15.99

BURGER ADDITIONS  
AVOCADO - 1.5 BACON - 1.75

## SIDES

ROASTED CARROTS  
VADOUVAN YOGURT, MACHE, CRISPY QUINOA  
7

GLAZED GARNET YAMS  
BROWN SUGAR, PUMPKIN SEED CRUMBLE  
6.5

FRENCH FRIES  
SERVED WITH SPICED AIOLI  
6