

AUTUMN

FIRST

ROASTED BEET + BABY KALE, SMOKED CHEVRE, TOASTED SUNFLOWER SEED, PICKLED SHALLOT, MAPLE VIN.
PRESERVED HEIRLOOM TOMATO + ARUGULA, SMOKED MOZZARELLA, TOASTED GARLIC, BASIL + CHIVE VIN.
SHAVED BUTTERNUT + FARM GREENS, MARINATED FETA, PICKLED PEPITA, BLOOD ORANGE + MINT VIN..
HONEY ROASTED PEAR + LITTLE GEM, AGED GOUDA, FERMENTED RADISH, GARLIC CRUMBLE, BASIL VIN.

TO ACCOMPANY

FIRE BAKED SKILLET ROLLS, SWEET POTATO + BUTTERMILK | GARDEN SCAPE BUTTER

MAIN

PROTEINS

BASKET ROASTED NATIVE CHICKEN, APPLE CIDER BRINE, GRILLED HERB CHIMICHURRI
WAGON WHEEL HUDSON DUCK, POMEGRANATE + HOT HONEY GLAZE, PICKLED NARDELLO PEPPER
PLANCHA CHARRED HANGAR STEAK, GRAINY MUSTARD CRUST, BLACK FINISHING OIL
FIRE SPUN RIB ROAST, BLACK GARLIC + CAPER RUB, CHARRED CHIVE CHIMICHURRI
BANANA LEAF WRAPPED HALIBUT, CHARRED CHIVE GHEE, POMEGRANATE GREMOLATA
PLANK ROASTED STEELHEAD TROUT, MAPLE + HERB GLAZE, CRISPY LEEK
SEARED BABY CABBAGE STEAK, TAHINI CRUST, SHAVED RADISH + SHALLOT OIL

SIDES

KIMCHI FRIED FARRO, ROASTED BABY TOMATO + BRAISED CALCOT, SMOKED LOCAL CORN, SHOYU GHEE
PLANCHA GRILLED CARROTS, BURNT SUGAR BUTTER, MINT + WHIPPED SMOKED CHEVRE
COAL ROASTED CABBAGE, MUSTARD CRUST + BLACK GARLIC VIN., TOASTED BEANS
PLANCHA SWEET POTATO FINGERLINGS, CITRUS VINEGAR AIOLI, TORN TARRAGON
CHARRED BROCCOLINI, HOT HONEY + WHIPPED TAHINI, ZA'ATAR TOASTED SEEDS
COAL ROASTED DELICATA, LEMON + SUMAC LABNEH, POMEGRANATE AGRODOLCE

SWEET

CAULDRON SWEET POTATO BEIGNET, BOURBON CARAMEL GLAZE

