

DINNER

SMALL

Beef Tartare

fried quail egg, caper-herb salad, pickled baby vegetables

12

Macaroni & Cheese Casserole

tripp country ham, herb-parmesan crust

9

Grilled Quail

jowl bacon, pickled shiitakes, leeks, pistachio puree

14

Crispy Oysters

apple, arugula, celery root, sweet and spicy remoulade

14

Pork Belly

red cabbage, fried farm egg, cider-rosemary jus

12

Potato Gnocchi

chanterelles, sage, goat cheese cream, hazelnut oil

11

Cheese Plate

three artisan cheeses, honey, dried fig compote, nuts, toast

13

Butternut Squash Soup

apple, crème fraiche, bacon

8

Caesar Salad

grana padano, garlic-herb croutons, traditional dressing

7

add white anchovies

2

Arugula Salad

fried artichokes, almonds, asiago, lemon, evoo

8

House Green Salad

goat feta, orange-hazelnut vinaigrette

8

LARGE

Nightly Fish Selection

fingerling potatoes, chanterelles, brussel sprouts, citronette

MKT

Mountain Trout

basil-fennel orzo pasta, cucumber relish, green goddess dressing

25

Scottish Salmon

cauliflower puree, baby carrots, gremolata and parsley oil
24

Seared Scallops
lima bean succotash, country ham, red potatoes, salsa verde
26

Chicken Breast
sweet potato puree, leeks, sauce armagnac
25

Angus Beef Filet
roasted garlic mashed potatoes, shiitakes, crispy onions, red wine sauce
30

Duck Breast
leg confit, butternut squash, caramelized onions, swiss chard, port reduction
27

Rib Eye Steak
bleu cheese gratin, garlic spinach, red wine sauce
32

Interim Burger
white cheddar, applewood bacon, lettuce, tomato, pickle, garlic aioli
served with house-cut fries
14

Pork Shank
cheddar grits, collard greens, smoked paprika jus
27

Vegetable Plate
chef's nightly selection of four seasonal vegetables
17

Executive Chef ~ Jackson Kramer

In order to provide you with the freshest ingredients, menus are subject to frequent change due to seasonal availability from our local artisans and farmers. 20% gratuity added for parties of 8 or more.