

Appetizers

Bacon Wrapped Bison Terrine 16
*onion jam, celery root remoulade, pickles,
grilled toast*

Cauliflower Soup 12
*spiced autumn apple, cheddar crisp,
crème fraîche*

Farm Green Salad 12
*pomegranate, everything bagel croutons,
persimmon vinaigrette, pecorino*

Spaghetti Squash 14
*crispy brussels sprouts, pistachio, feta,
wild mushroom bolognese*

Prix Fixe Lunch Menu

*choose any appetizer, entrée & dessert
40 per person*

Entrées

Rainbow Trout 25
*autumn squash, pumpkin seed gremolata,
coconut curry purée*

Confit Spiced Honey Duck Leg 26
*braised endive, brown butter rutabaga,
apple-walnut condiment, foie gras port jus*

Omelette 16
*pear & frisée salad, sweet potato dauphine,
gruyère cheese*

Craft Cut Striploin 35
*caramelized carrots, mushroom duxelle,
home cut fries, madeira jus
(+10 to prix fixe)*

Pork Tortellini 24
*kale, braised turnips,
parmigiano-reggiano, miso broth*

Turkey Sandwich 16
*cranberry chutney, provolone cheese,
walnut aioli, home cut fries*



vegan & vegetarian options available - ask your server