

## Appetizers

### Charcuterie Board 16/21

*foie gras parfait, country terrine, cod brandade,  
onion jam, cornichons, grilled toast*

### Cauliflower Velouté 13

*fried chickpeas, five brothers cheese,  
black garlic crème fraîche*

### Baby Kale & Spinach Salad 13

*poached cranberry, candied pecans,  
aged gouda, pear vinaigrette*

### Smoked Salmon Tartare 15

*sprouted lentils, sunchoke chips,  
oyster aioli (add caviar +50)*

### Squash Risotto 16/26

*crispy pancetta, toasted pumpkin seeds,  
fontina, chili oil*

## Entrées

### Winter Bouillabaisse 36

*tasting of poached fish & shellfish, saffron potatoes,  
braised kale, rouille*

### Everspring Farm Duck Breast 33

*crispy leg, celery root gratin,  
hazelnut crumble, caramelized apple, port jus*

### Herb Crusted Venison Meatball 39

*roasted mushrooms, braised red cabbage,  
mashed sunchoke, cumberland jus*

### Beet Agnolotti 27

*brussels sprouts, goat cheese, walnuts,  
horseradish, apple cider glaze*

### Craft Cut Beef

*roasted carrots, soubise,  
pommes dauphine, madeira jus*

*braised short rib 41*

*7oz tenderloin 46*

*12oz 35 day dry-aged ribeye 49*

*roasted foie gras 16*

*black truffle 15*

*wild garlic shrimp 16*

*pommes frites with truffle oil & cheddar 9*



*vegan & vegetarian options available - ask your server*