

Pantry, Larder, Cellar

Inspired by tradition and practicality, the dying agricultural art of preserving food throughout winter months has been fostered back to life in our new menu – Pantry, Larder, Cellar.

Canning, pickling and drying the abundance of root vegetables, grains, beans and nuts has captured the essence of our organic farm while maintaining the life of our crop. Our seasonal menu re-acquaints us with the feelings of freshness, sunshine and harvest year-round.

We hope you enjoy.

Cocktails 13

(1.5oz)

Blood Orange Sour

crown royal, blood orange purée, lemon juice

Tom Collins

willibald, bitter lemon, soda

Dill Caesar

white tequila, pickled brine, farm house pickles

Citrus Sangria

local riesling, martini bianco, meyer lemon, mixed citrus (5oz)

Ice Cider Bellini

west ave ice cider, local sparkling (5oz)

Espresso Martini

coffee infused vodka, crème de cacao, espresso

Spirit-Free 7

Herbal Tonic

House Sodas

blood orange, citrus limeade, pomegranate