

gwen



House Made Charcuterie	Selection of Cured Salami, Whole Muscles, and Spreads	\$34
Oysters on the Half Shell	House Fermented Hot Sauce, Lemon	\$3.50 each
Bluefin Tuna	Kabocha Squash, Matcha Tea, Jalapenos	\$25
Market Green Salad	Seasonal Fruit and Vegetables. Almond Vinaigrette, Toasted Almonds	\$16
Persimmon and Apples	Coffee Rub, Pecans, Apple Butter	\$20
Smoked Trout Roe	Kohlrabi, Brown Butter Emulsion, Wakame Chips	\$32
Beef Tartare	Buckwheat Crêpe, Smoked Aioli, Herbs	\$22



Cavatelli	Beet, Goat Cheese, Pistachio	\$26
Gnocchi	Bacon Bolognese, Ricotta, Sunchoke	\$30
Risotto	Dungeness Crab, Celery Root, Brown Butter, *Vegetarian option available (\$24)*	\$34
Red Mullet	Mussels Escabeche, Saffron Aioli, Chorizo Oil	\$30
Scallops	Anson Mills Grits, Ham Hock Broth, Pork Floss	\$35
Pork Chop	Buzz Button, Cashews, Romano Beans, Pears	\$58
Flat Iron	Creekstone Farm, 10 oz	\$58
Hanger Steak	Creekstone Farm, 10 oz	\$60
New York Strip	Creekstone Farm, 16 oz	\$70
30-Day Ribeye	Creekstone Farm, 36 oz	\$195
21-Day Dry Age Shortloin	Creekstone Farm	MP
Black or White Truffle Supplement		MP



Duck Fat Potatoes	Tarragon Vinegar, Rosemary	\$12
Polenta	Wild Mushroom Duxelles, Matsutake Mushrooms, Smoked Gouda	\$12
Charred Cabbage	Fried Shallots, Reduced Cream	\$12
Josper Roasted Carrots	Carrot Romesco, Carrot Top Chimichurri	\$14

4% service fee added to all checks to help provide healthcare to our staff