

DAILY DINNER MENU

kickshaw

- 6.....hushpuppy...roasted red pepper, miso corn purée, scallion, pickled corn
- 9.....beets...goat cheese, cacao, walnut, toasted spices, grilled rye
- 9.....carrots...smoke, celery root, turmeric, black garlic, wheatberries
- 8.....garden salad...seasonal greens & veggies, sorghum, gruyere, walnut, sprouted grains
- 14.....forage board...daily garden harvest & local produce
- 12.....Harold & Lillian...smoked salmon, latkes, seasonal produce, crème fraîche

A portion of Harold & Lillian sales are donated to local Jewish Foundations

vittles

- 15.....sunchoke...black garlic, chick pea panisse, mushroom, pickled pepper
- 15.....Clams*...farmhouse cider, andouille, kale, green apple, quinoa, house bread
- 18.....skate wing*...sprouted lentils, turnip, strawberry, horseradish
- 12.....bison burger*...onion jam, sharp cheddar, bread & butter pickled green tomato, smoky steak sauce
- 19.....butcher steak*...sweet potato, IPA, malted milk, radish
- 19.....pork loin*...root veg, field peas, charred greens, roasted garlic, tomato jam

nectar & regale

- 6.....pie of the day
- 8.....salted caramel panna cotta...peanut butter mousse, strawberry
- 8.....grilled zucchini bread...parsnip, bourbon cherries, pecan
- 8.....dark chocolate cremeux...whipped cream, hazelnut toffee

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.