

DAILY MENU

graze & nosh

- 6.....hushpuppy...roasted red pepper, miso corn purée, scallion, pickled corn
- 8.....garden salad...seasonal greens & veggies, sorghum vinaigrette
- 9.....grains & seeds...wheatberries, quinoa, hemp, sunflower, blueberry, kale
- 9.....beets...goat cheese, walnut, grilled rye
- 10.....fried oysters...pickled green tomato & red onion, horseradish, dill, lemon aioli
- 12.....Harold & Lillian...smoked salmon, latkes, seasonal produce, crème fraîche
- A portion of Harold & Lillian sales are donated to local Jewish Foundations -

easy eats - includes choice of side / add a farm egg* 1.5

- 12.....roasted mushroom...goat cheese, seasonal greens, tomato jam, rye
- 12.....grilled chicken thigh...country bacon, pimento, roasted tomato, spicy buttermilk, bun
- 12.....bison burger...onion jam, sharp cheddar, bread & butter pickled green tomato, smoky steak sauce

vittles

- 15.....forage board...daily garden harvest & local produce (available after 5pm)
- 15.....sweet potato...mushroom, chick pea pancake, shallot, pickled pepper, roasted garlic
- 15.....clams...white wine, daily produce, grilled bread
- MP.....daily catch...fried peppers, romesco, leeks
- 12.....venison chili...sharp cheddar, crème fraîche, charred green onion, grilled bread
- 15.....pork loin...field peas, tomato jam, pickled green pepper

sweet stuff

- see your server for today's dessert specials -

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