

# DINNER

\* Our menu changes frequently, items may vary

## BREAD

### BRUSCHETTA

squash caponata, pepitas, pumpkin oil  
vg

### THREE ARTISAN CHEESES

house preserves, raw honeycomb  
v

### STEAK TARTARE

radish, caper, dijon, egg yolk, shallot aioli, grilled bread  
df

9

### COD FRITTERS

romesco  
df

11

16

### MIXED BOARD

chef's choice charcuterie + cheese, nuts, house-made  
mustard, pickle, preserves

24

14

### BREAD AND RICOTTA GNOCCHI

brown butter, sage, hazelnut, saba  
v

13

## MEAT & FISH

### PORK MEATBALLS

broccoli rabe, smoked provolone, pizza bread

16

### GRASS-FED HANGER STEAK

fingerling sweet potato, salsa verde  
gf, df

29

### ROASTED HALF CHICKEN

spinach, potato, golden raisin  
gf, df

22

### SEARED SEA SCALLOPS

apple-rosemary puree, boudin blanc, melted leek, celery  
gf

25

### OCTOPUS

sugar snap peas, n'duja, mint  
gf, df

17

### WHOLE TROUT

autumn panzanella, pear, bacon vinaigrette  
df

21

### WILD COHO SALMON

root vegetable kraut, beurre blanc, smoked crispy skin  
gf

24

### SEARED DUCK BREAST & PORK BELLY

white bean cassoulet  
gf, df

27

## WOOD-FIRED PIZZA

ALL PIZZAS CAN BE MADE WITH GLUTEN FREE DOUGH FOR AN ADDITIONAL \$3

### MARGHERITA PIZZA

mozzarella, tomato, basil, parmesan  
v, gf on request

13

### CARBONARA PIZZA

poached egg, black pepper, guanciale, pecorino, scallion,  
pea shoot  
gf on request

15

### ITALIAN SAUSAGE PIZZA

pecorino, chicago-style gardiniera, oregano, tomato, mozzarella  
gf on request

### CHERRY TOMATO PIZZA

olive, arugula, garlic  
vg, gf on request

### 14 DRY-CURED SPANISH CHORIZO PIZZA

mozzarella, poblano, tomato, garlic, spicy honey  
gf on request

### 12 SPINACH ARTICHOKE

cream cheese, roasted garlic  
v, gf on request

15

13

## VEGETABLE

MANY OF OUR VEGETABLES ARE GROWN IN OUR RESTAURANT GARDEN OR ON OUR FARM

### MARKET GREENS SALAD

red rock cheddar, sunflower seeds, honeycrisp apple, roasted onion vinaigrette  
vg, gf

### ROASTED CAULIFLOWER

coriander, chickpea, tahini, pickled chile  
vg, gf

### FRENCH FRIES

roasted shallot aioli  
v, gf

### BEET SALAD

avocado citrus vinaigrette, pistachio, bitter greens  
v, gf

### 12 ROASTED BRUSSELS SPROUTS

caesar, sauteed fingerling potato, breadcrumb

### 12 WOOD-ROASTED BROCCOLI

almond, apricot & calabrian chile  
vg, gf

### 6 HORSERADISH SPAETZLE

parsnip, shiitake, vanilla  
v

### 12 OYSTER MUSHROOM RAGU

goat cheese farro, poached egg, charred root vinaigrette  
v, vg available

13

12

13

16