

Bramble & Hare

Charcuterie \$32

Chorizo Coppa, Black Pepper Salami, Speck, Local Cheeses, Accoutrements

Patatas Bravas \$12

Sambal Aioli, Salsa Brava⁺⁺

\$75 Choice of Two Appetizers & an Entree or Three Course:

Appetizers

Tomato Soup Fennel Creme Fraiche⁺, House-Made Croutons

Green Salad Belford Cheese, Almonds, Grilled Apples*

Marinated Beets Hazelnut Tarator⁺, Ginger Gastrique, Citrus, Hazelnuts*

Gnudi Bolognese, Grana Padano⁺

Pork Belly Celery Puree, Spiced Carrots*

Chorizo Koftas Harissa Puree, Pickled Fennel*

Salmon Tartare Caper Aioli⁺, House-Made Tortilla Chips*

Roasted Baby Carrots Pistachio Tarator⁺, Pickled Onions*

Foie Gras House-Made Tart⁺, Dried Fruit Compote, Apple Butter

Rye Tart Goat Cheese⁺, Caramelized Onions, Balsamic Strawberries

Entrees

Saffron Arancini Puttanesca, ColoRouge, Pepita Frico⁺⁺

Pan-Seared Bass Beluga Lentils, Fennel Pistou, Beurre Blanc⁺⁺

Heritage Pork Fingerling Potatoes, Pepper Goat Cheese Puree⁺, Apple Mustard⁺⁺

Beef Striploin Corn Polenta⁺, Currants, Herbed Salsa Verde⁺⁺

All Entrees Include Farm Fresh Vegetables Served Family Style

Desserts

Pear Crème Poached Pear, Bourbon Toffee Sauce, Honey Tuile

Carrot Cake Cinnamon Apples, Caramel

Strawberry Mousse Chocolate Ganache, Banana Pound Cake, Strawberry Coulis

Key Lime Tart Key Lime Mousse, Mango Caramel, Sugar Cookie Crust⁺

Executive Chef: Heraclio Garza

Pastry Chef: Anna Ehrenfeucht

A * denotes dishes that are Gluten Free—other items can be made gluten free upon request

A * denotes common allergens, please alert your server to any dietary restrictions.

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

All gratuities are shared by our restaurant team. 22% Gratuity added to parties of 6 or more.