

## SHARING

- KÄSEBRETT** | 3 cheese selection, house fruit compote, marcona almonds, dried figs 13
- WURSTBRETT** | 3 meat selection, hard boiled egg, house pickles, pickled mustard seeds 13

## SALADS

- TINY FARM'S GREENS** | radish, cucumbers, goat lady dairy chèvre, red wine vinaigrette 8
- CAESAR SALAD** | romaine hearts, watercress, lemon, grana padano, garlic crouton, white anchovy 10\*
- KALE & BEET SALAD** | kale, local beets, chickories, pickled red onion, cashew, blueberry balsamic vinaigrette 10
- PAN FRIED OYSTERS** | local salanova lettuce, lardon, crispy onions, smoked paprika dressing 12\*

## SMALL PLATES

- SHORT RIB** | grilled frisée, blood orange, amaranth 12
- ROASTED FINGERLINGS** | "mighty micros" spicy shoots, ramp cream 7
- RACLETTE** | potato relish, salami, peppadew, grilled bread 9
- MARROW BONE** | crisp vegetable and ramp slaw, bauernbrot 13\*
- VEGAN GRATIN** | artichoke, spinach, cashew cream, grilled bauernbrot 8
- BEET TARTARE** | caper berry, hard boiled egg, toast points 9
- EGG IN A HOLE** | over easy latta farm egg, toasted brioche, asparagus, bernaise aioli 11
- PAN FRIED LENTIL CAKES** | roasted pepper relish, cucumber, grüne sosse 11
- STEAMED MUSSELS** | marinated beech mushrooms, green garlic, lemongrass broth 12\*

## ENTREES

- WIENER SCHNITZEL** | all natural pork cutlet, new potatoes, seasonal vegetables, lemon 19  
add over easy egg 1\*  
add wild mushroom gravy 2
- 10 OZ. ANGUS FLAT IRON STEAK** | asparagus, gold potato salad, house worcestershire sauce 22\*
- ROASTED HALF CHICKEN** | hash of spätzle, kale, local shiitake mushrooms, black-garlic pan jus 21
- MARKET FISH** | inquire about today's selection mp\*
- SAUSAGE PLATE** | two grilled house-made sausages, red cabbage, giant white beans, mustards, pickles 19
- FIDDLEHEAD SEITAN** | foraged mushrooms, ramp oil, wild greens 19
- BUTCHER'S PLATE** | from our in-house butcher, please inquire about tonight's selection mp\*

## SIDES 4

- spätzle
- potato dumplings
- sautéed local greens
- new potatoes
- red cabbage
- market vegetables
- giant white beans
- sauerkraut
- asparagus

## DESSERTS 9

- DARK CHOCOLATE CAKE** | peanut butter ganache, celery sorbet
- VEGAN RHUBARB COMPOTE** | lemongrass sorbet, hazelnuts, orange agave reduction
- BUTTERMILK PANNA COTTA** | green strawberries, sorrel, poppy seed caramel popcorn
- STRAWBERRY SHORTCAKE** | riesling syrup, marjoram cream

-a 20% gratuity is added to parties of 5 or more-

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