

KÄSEBRETT   3 cheese selections, house fruit compote, marcona almonds, dried figs, house crackers	12
WURSTBRETT   3 meats, gruyère, hard boiled egg, pickles, mustard	12

## SALADS

TINY FARM'S GREENS   radish, cucumbers, goat lady dairy chèvre, red wine vinaigrette	8	MARKET SALAD   local greens, market vegetables, green goddess dressing	9
CAESAR SALAD   kalamata olives, white anchovies, shaved grana padano, crostini	8*	HOUSE-CURED DUCK PROSCUITTO SALAD   baby lettuces, roasted carrots, goat lady dairy chèvre, charred pear vinaigrette	11

SMALL PLATES

BRAISED SHORT RIB   potato dumplings, bitter greens	15	RIESLING STEAMED PRINCE EDWARD ISLAND_MUSSELS   fennel, tomato confit,	11*
GRILLED LAMB CHOPS   herbed polenta, tapenade vinaigrette, mâche	14	new potato, garlic, shallots, herbs, lemon PAN FRIED LENTIL CAKES   wilted brussel	11
FORAGED MUSHROOM SOUFFLÈ   truffled mornay sauce, bitter greens	12	sprout leaves, soubise, roasted beet relish	

## ENTREES

WIENER SCHNITZEL   all natural pork cutlet, new potatoes, seasonal vegetables, lemon	18	PAN ROASTED ASHLEY FARMS GUINEA HEN BREAST   chestnut spätzle, grilled asparagus, black garlic pan jus	26
add over easy egg 1 add wild mushroom gravy 2		MARKET FISH   ask server for today's selection	mp
12 OZ. ANGUS RIBEYE   roasted garlic whipped potatoes, grilled asparagus, boubon-mushroom sauce	26*	PAN ROASTED DUCK   carolina gold rice, charred local brussel sprouts, lingonberry sauce	25
VEGETABLE PLATE   choice of four sides	15	SLOW BRAISED LAMB OSSO BUCCO   wild mushroom-sweet potato hash, arugula, au jus	25
HOUSE CUT NOODLES   foraged black trumpet mushrooms, shaved oregon truffles, grilled spring onions, white wine- chervil cream	22		
		DESSERT	
S I D E S potato dumplings new potatoes	4	CHOCOLATE PRALINE TART   hazelnut genoise, praline crunch, orange crèmeux	9
spätzle braised red cabbage sauerkraut		TAHITIAN VANILLA CRÈME BRULEE   raspberry linzauer hearts	
market vegetables potato salad		BLACK FOREST CREPE   chocolate crepe, kirshwasser crème and black cherry compote	
		CHOCOLATE CRÈMEUX TART   toasted handmade marshmallow, spekulatius ice cream	

gratuity added to parties of 5 of more | \$2 split plate fee

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