

*first*

PAN SEARED SCALLOPS 14  
Radicchio, Cauliflower, Apple, Black Walnut

GRILLED LAMB KOFTA, *Bach Farms* 12  
Pistachio, Saffron Cous Cous, Crème Fraiche, Currant

WINTER VEGETABLES, ROASTED & RAW 12  
Black Radish, Parsnip, Winter Squash, Sweet Potato, Mizuna, Cranberry

ROASTED BEEF MARROW BONES, *Kilcoyne Farms* 12  
Giardiniera, Kale Pesto, Eggplant Salt

“THE BUTCHERS BOARD” 26, SERVES 2  
House & Artisan Cured, Smoked Meats and Charcuterie  
Mustard, Pickles, Olives, Grilled Bread

*farm fresh sides*

ANSON MILLS WHITE FLINT GRITS 9  
Winter Squash, Sage

OYSTER MUSHROOM RISOTTO 9  
Jones Family Chevre

POMMES FRITES 10  
Peter Wilcox Potatoes, Three Village Halloumi, Veal Demi Glace

LOCAL MUSHROOMS 12  
Fresh Herbs, Beef Marrow Toast

ROASTED BRUSSELS SPROUTS 8  
Lardon, Maple, Dijon, Bread Crumbs

CHARRED FARM CARROTS 8  
Pineapple BBQ, Coconut Milk, Macadamia Nuts

Please inform your server of food allergies before ordering as some ingredients may not be listed.  
Eating raw or under cooked proteins may harm your immune system.

*Welcome*  
WINTER OFFERINGS

by Chef Tim Hardiman

Chef Cody Jipson, Chef Zak Watkins

Robert, Brandon, Sean, Nick, Mike

Steve Arbogast, Head Baker  
& Pastry Chef



*Thanks*

FOR SUPPORTING LOCAL FARMS AND PRODUCERS.

ASK YOUR SERVER ABOUT OUR LIST OF LOCAL FARM PARTNERS.

NO SEPARATE CHECKS PLEASE.

*second*

BRAISED BEEF SHANK, *Greyrock Farm* 33  
White Flint Grits, Preserved Tomato, Winter Squash, Poppy Seed

\*Add Pan Seared Scallops to any steak or entrée 11

AGED FILET MIGNON AU POIVRE 37  
White Truffle Mash, Carrots, Cognac Cream

DUCK LEG CONFIT, *Crescent Farms* 34  
Parisian Dumpling, Local Mushrooms, Beets, Black Radish

PAN ROASTED COHO SALMON, *Kenai Alaska* 34  
Winter Greens, Carrot, Quinoa, Pickled Parsnip, Nicoise Olive, Sultanas

ROAST OF WINTER LAMB, *Bach Farms* 37  
Freekeh, Dates, Kale, Feta, Preserved Tomato

BONE IN PORK RIB CHOP, *Lucki 7 Farms* 32  
Peter Wilcox Potato, Apple, Leek, Maple, Spaghetti Squash, Chard

HOUSEMADE SPAGHETTI 36  
Smoked Mussel Broth, Bay Scallops, Clams & Shrimp, Tomato, Swiss Chard, Leeks

PRESSED HALF CHICKEN, *Jones Family Farm* 27  
Brussels Sprouts, Shiitake, Cornbread, Thyme, Maple

VEGETABLE CURRY 25  
Cauliflower, Lentil, Carrot, Sweet Potato, Peas, Onion

\*Add Bach Farms Lamb & Pistachio Kofta 7

VEGAN RISOTTO 21  
Oyster Mushroom Risotto, Roasted Vegetables

Green Salad, Fresh Baked Bread, and Maple Butter are included with entrée.  
Breads are from our sister operation Utica Bread. Greens are from Radicle Farms, Utica.  
Farmstead Butter is from Kriemhild Dairy, Hamilton. Maple Syrup is from Mill Hollow Maple, New Lisbon.