



Soup & Salad

Duck Pot Pie cup 9 / bowl 12

Little Gem Lettuce, Herbed Creamy Pistachio Dressing, Shaved Radish, Carrot, Celery, Chives, Chervil, Roasted Pistachio 13 *V, GF

Waldorf Wedge, White Wine Poached Raisins, Danish Blue Cheese, Green Apple, Shaved Celery 14 *V, GF

Small Plates

Warm, Savory Gougeres, Baked with Herbs & Gruyere Cheese, Whipped Brown Butter, Poached Pear Chutney 8 *V

Cheese Board: Shelborn Farms 2 Year Aged Cheddar, Manchego, Danish Blue, Black Strawberry Jam, Dried Apricot, Almonds, Honey + Bee Pollen, Crostini 24 *V

Confit Bravas Potatoes, Spicy Preserved Tomato, Chives, Manchego, Paprika Cream 14 *V, GF

Crispy Duck Leg Confit, Parsnip Puree, Seared Brussel Sprouts, Roasted Pecans, Salted Caramel 20

Crispy Fried Brussel Sprouts, Roasted Walnuts, Butternut Squash Brown Butter Puree, Chevre, Honey 16

Steamed Mussels, White Wine & Sambuca Broth, Whole Grain Mustard, Pancetta, Tarragon 16

Chicken Liver Mousse, Apricot Jam, Grilled Sourdough Bread 12

Pasta

Roasted Butternut Squash Agnolotti, Tuscan Kale, Pine Nuts, Chili Butter, Manchego 25 *V

Duo of Brown Butter Pumpkin & Lemon Ricotta Ravioli, Swiss Chard, Caramelized Onion, Roasted Walnuts, Chevre, Honey 26 *V

Wild Boar Ragu, Pappardelle Pasta, Whipped Ricotta, Grana Padano, Chive, Olive Oil 29

Entrées

Pan Seared Duck Breast, Confit Leeks, Crispy Sweet Potato, Shitake Mushroom, Sautéed Tuscan Kale, Butternut Squash Puree, Ginger & Anise Ju 36 *GF

Roasted & Fried Spaghetti Squash, Basmati Rice, Pine Nuts, Sautéed Tuscan Kale, Mint Yogurt, Creamy Feta, Harissa, Lemon Beurre Monte 26 *V, GF

*GF - Gluten Free *V - Vegetarian