

To Start

Daily Oysters

Mignonette, Horseradish

Half Dozen 16.00

Dozen 30.00

Shishito Peppers 8.00

Furikake Seasoning,
Yuzu Mayo

Kale Salad 14.50

Pear, Blue Cheese, Candied
Walnuts, Shallot Dressing

Beet Salad 13.00

Goat Cheese, Pine Nuts,
Arugula, Mint, Vincotto

Steak Tartare 18.50

Capers, Shallot, Mustard,
Potato Chips, Quail Yolk

Smoked Trout Salad 18.00

Horseradish Cream,
Watercress, Pastrami Spice

Fresh Bread

House Sourdough Made
With Artisanal Wheatgrains

Small 2.00 / Large 4.00

Charcuterie

Bresoala (50 g) 8.60

Prosciutto (50 g) 6.95

Duck Prosciutto (50 g) 7.25

Mortadella (50 g) 6.85

Gypsy Salami (50 g) 6.50

Genoa (50 g) 6.50

House Pastrami (50g) 7.50

Landjaeger (50 g) 5.50

Foie Gras Torchon (30 g) 7.00

Rabbit Rilette (60 g) 8.00

House Salami (50g) 7.00

Cheeses

Black Bomber Cheddar (40 g) 7.25

Brie Cendre Des Pres (40 g) 6.55

Kalbach Gruyere (40 g) 7.25

Josef (40 g) 8.25

Grey Owl (40 g) 6.50

Port Salut (40 g) 5.75

Bleu Benedictine (40 g) 6.50

Manchego (40 g) 6.50

Goat Gouda (40 g) 6.00

Old Grizzly (40 g) 7.00

Pickles, etc.

Rainbow Carrot 3.75

Curry Cauliflower 4.25

Crunchy Celery 3.75

Spicy Green Bean 4.50

Chili Olives 5.50

Dill Pickle 3.50

To Share

Buttered Eggplant  16.00

Paneer, Chick Pea, Popadum,
Cucumber Raita

Roasted Cauliflower 16.50

Romesco, Beluga Lentils,
Hazelnuts, Raisins

Pappardelle 18.00

5 Meat Bolognese, Bone
Marrow, Parmesan

Risotto 19.00

Porcini, Sunchoke Chips
Shaved Truffle

Pork Belly "Al Pastor" 18.00

Pineapple-Adobo Glaze, Hominy,
Pozole Verde, Avocado Cream

Pizza

Margherita 16.50

San Marzano Tomato Sauce,
Basil, Fiore Di Latte

Salty Pig 18.50

Soppresata, Genoa, Cheese
Blend, San Marzano Tomatoes

Forest Floor 17.50

Beech Mushrooms, Truffle,
Arugula, Housemade Ricotta

Entrees

Poached Halibut  33.00

Popcorn Puree, Sea Beans,
Celery Root Remoulade

Chicken Breast 25.00

Gnocchi, Squash, Apple,
Chicory, Baconnaise

Braised Short Rib 26.00

Garlic Potato Puree,
Ratatouille, Puffed Beef Tendon

Seafood Cioppino 27.00

Scallop, Clam, Mussel, Shrimp,
Calamari, Saffron-Tomato Broth

Lamb Shoulder 29.00

Red Pepper Tagine, Apricot,
Quinoa, Almond, Lemon Preserve

Dry-Aged Ribeye Steak 39.00

12 oz., Duck Fat Potato Salad,
Beech Mushrooms

Sides

Duck Fat Potato Salad

Brussel Sprouts

Green Beans

Ratatouille

Fries

5.00 Each

Before Placing Your Order Please inform your server if a person in your party has a food allergy or dietary restriction. Our kitchen contains wheat, egg, dairy, nuts, soy, pork, fish & shellfish.

Proudly Serving Q Water In an effort to reduce our carbon footprint & support charity, all are welcome to our unlimited filtered still or sparkling water at the cost of \$1 per guest. Partial proceeds of QWater sales will be donated to MealShare, a local foundation. Thank you.

Mealshare  \$1 from each dish sold will be donated to help feed someone in need.

DINNER

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