



FOR SHARING

*SEASONAL TART <i>charred peppers, whipped goat cheese, herbs</i>	9
CAROLINA SHRIMP <i>calabrian chili oil, lemon, fried parsley</i>	13
CHILLED MUSSELS ESCABECHE <i>celery, green grapes, yukon gold potatoes, dill</i>	13
CAULIFLOWER <i>pecorino, shallots, lemon</i>	9
STEAK TARTARE <i>parsley & dill, grain mustard, salted butter, house made crackers</i>	15
*POLPETTE <i>Berkshire pork & herb, tomato & garlic sauce</i>	13
KOHLRABI CAESAR <i>kohlrabi, romaine, shaved parmigiano, breadcrumbs</i>	12
ROASTED BEETS <i>coffee-orange tahini, savory thyme oat crumble</i>	13
*BRUSSELS SPROUTS <i>marcona almonds, cheese curds</i>	10
*HEIRLOOM CARROTS FORIANA <i>walnuts, pine nuts, golden raisins, capers</i>	10
ROASTED CHICKEN SALAD <i>cucumber, bibb lettuce, meyer lemon emulsion, sunflower seeds</i>	14
SEABASS <i>field peas, rosemary & thyme, aioli</i>	24
*FLANK STEAK <i>romesco, onion, frisée</i>	23
RIGATONI <i>chickpeas, red pepper flake, kale, parmigiano</i>	15
PAPPARDELLE <i>juniper & bay braised duck, green peppercorn sauce</i>	19
BURGER <i>thick-cut bacon, cheddar fondue, onion jam, housemade pickles, french fries</i>	16

MEAT & CHEESE

*CHEESE <i>assortment from artisanal fromageries, served with housemade breads, jam and seasoned nuts</i>	18
CHARCUTERIE <i>variety of cured meats, salamis, pâtés, terrines and sausages. Served with housemade breads, pickled vegetables, and mustards</i>	18
MIXED BOARD <i>chef's daily selection of charcuterie and cheese. Served with our house made accompaniment.</i>	25

SWEETS

*CAKE <i>hazelnut olive oil cake, rosemary applesauce, honeycrisp</i>	9
PUDDING <i>dark chocolate, whipped cream, fleur de sel</i>	8

COFFEE

DRIP ~ <i>Available in Regular or Decaf</i> <i>We proudly serve Dilworth Coffee</i>	2.5
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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know about any allergies and aversions.

** indicates nuts in dish*