



Soup and Salad

Daily Bread	8
Parkerhouse Rolls, Lavosh, Daily Butter, Sea Salt	
Soup of the Day	14
Seasonal, Vegan	
French Onion Soup	16
Baguette, Gruyere, Chives	
Simple Salad	17
Summer Greens, Shaved Radish, House Vinaigrette	
Farm Lettuces	20
Buttermilk Caesar Dressing, Crisp Parmesan, Bottarga, Radish, Smoked Garlic Oil, Sourdough Croutons	

Starters

Hamachi Crudo	28
Yuzu Dressing, Pickled Sweet Peppers, Spicy Citrus Salsa, Tempura Fried Shallots, Micro Cilantro*	
Pork Bao Buns	20
Char Sui Pork Belly, Pickled Vegetables, Fermented Mushrooms, Sriracha Aioli, Daikon Salad	
P.E.I Mussels	24
Coconut Red Curry, Ginger, Lemongrass, Basil Oil, Crostini, Cilantro	
Alpine Fondue	28
Aged Gruyere Cheese, Grilled Sourdough, Green Apples, Duck Salami, Smoked Garlic Oil	

Mains

Daily Fish	MP
Ask Your Server for Today's Special	
21 Day Dry-Aged NY Strip	66
16 Hour Potato, Beef Tallow, Honey Thyme Sous Vide Carrots, Herb Chimichurri, Cowboy Butter, Veal Jus*	
Stuffed Savoy Cabbage	32
Maitake and Cremini Mushrooms, Beluga Lentils, Brown Rice, Sourdough Breadcrumbs, Tomato Red Pepper Sauce	
Porchetta	40
Crisp Pork Belly, Pork Shoulder, Fennel, Calabrian Chile, Cannellini Bean Ragout, Lacinato Kale, Anchovy Gremolata, Potlicker Sauce	
Agnolotti	36
Ricotta, Mascarpone, Wood Roasted Mushrooms, Butternut Squash, Sage, Parmesan Cheese	
Muscovy Duck Breast	48
Blood Orange Glaze, Brown Butter Squash Puree, Fondant Potatoes, Pickled Huckleberries, Caramelized Duck Sauce*	

Sides

Thai Roasted Brussel Sprouts:	Sweet Chile Sauce, Ginger, Peanuts, Yuzu Vinaigrette	14
Organic Grilled Baby Carrots:	North African Spices, Labneh Cheese, Hot Honey Drizzle, Carrot Greens Pesto	12