



TO BEGIN

- CAESAR SALAD** 16-
Maple bacon, parmesan crisps
- BEET SALAD** 18-
Roasted beets, persimmons, whipped goat cheese, sweet pecans + citrus vinaigrette
- BURRATA** 22-
Prosciutto, blistered red grapes, balsamic pearls, basil + parmesan crisps
- CRAB CAKES** 24-
Apple jicama slaw, lemon remoulade
- KOREAN CAULIFLOWER** 18-
Gochujang, crushed cashews bean sprouts, cilantro GF DF
- KUNG PAO BRUSSEL SPROUTS**
Pork belly, cashews, chilies 14-

MAINS

- PAPPARDELLE** 24-
Wild boar ragu, shaved Manchego cheese
- RISOTTO** 34-
Seared scallops, butternut squash + honey mushrooms
GF
- RAVIOLI** 26-
Spinach + ricotta, pesto rose sauce
- CABERNET BRAISED BEEF SHORT RIB** 38-
Whipped Yukon mashed, roasted winter vegetables + shallot marmalade
- ARCTIC CHAR** 32-
Lacinato kale, sweet potatoes roasted winter vegetables + Kombucha maple vinaigrette
- COQ AU VIN** 32-
Chicken breast, mashed potatoes, cippolini onions, cremini mushrooms, heirloom carrots, lardons + red wine jus GF
- PORTOBELLO WELLINGTON**
Mushroom duxelles + spinach wrapped in puff pastry served with beluga lentils, roasted cauliflower, sweet potatoes + lacinato kale 30-
*vegan

PLANKS

Assorted meats, cheeses and accompaniments
For 2 30-
For 4 40-

FROM THE PLANCHA

- STEAK AUX POIVRES** 34-
8 oz. flank, cremini mushrooms, truffle parmesan frites + peppercorn sauce
- BURGER** 24-
Bison & boar, double smoked bacon, shallot marmalade, brie, roasted garlic aioli, arugula + side of choice

SIDES

- TRUFFLE PARMESAN FRITES**
CAESAR SALAD
KUNG PAO BRUSSEL SPROUTS
Pork belly, cashews + finger chilies
ROASTED WINTER VEGETABLES
Brussels, squash, haricots verts, heirloom carrots

SOMETHING SWEET

- VANILLA BEAN CHEESECAKE** 12-
Salted Caramel + berries
- CHOCOLATE TORTE** GF 10-
- CRÈME BRÛLÉE** 10
Vanilla bean