



# DINNER

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## SNACKS - 6

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### CASTELVETRANO OLIVES

toasted marcona almonds, curry oil

### CRISPY MEDJOO DATES

cambazola, prosciutto

### SPINACH & ARTICHOKE DIP

spinach and goat cheese fondue, braised artichoke hearts, crispy papadum

## SMALL PLATES

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### GAZPACHO - 9

clear vegetable broth, avocado, poached shrimp

### BURRATA - 10

pea tendrils, pistou, pine nuts, grilled bread, favetta

### SUMMER SQUASH HEAD TO TAIL - 11

roasted pattypan, mascarpone terrine, mozzarella curd stuffed blossom, caponata vinaigrette

### SHAKE N BAKE VEAL

### SWEETBREADS - 10

poached pineapple, basil, fresno peppers, cucumber

### SWEET CORN GRITS - 10

hoisin roasted chanterelles, braised tatsoi

### DUCK RILLETES or

### CHICKEN LIVER MOUSSE - 9

house-made preserves, toasted pain di mie, mustard

### TATONKA CRUDO - 11

buffalo carpaccio, buffalo tartare, herb salad, roasted shishito peppers

### PIG PLATTER (THE ARNOLD ZIFFEL) - 12

assortment of cured meats served with toasted pain di mie

## SALADS

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### ROASTED CAULIFLOWER - 8

medjool dates, smoked trout, curry vinaigrette, parsley coulis

### THE FARMSTAND - 9

heirloom tomatoes, shaved summer squash, lemon cucumbers, japanese cucumbers, royal burgundy beans, dill, horseradish foam, vodka verjus dressing

### BEETS - 8.5

roasted beets, arugula, hazelnuts, pecorino

### CRAB & WATERMELON - 12

compressed rocky ford watermelon, dungeness crab, pickled rind, lemon balm vinaigrette

## SANDWICHES

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### CROQUE MONSIEUR - 9

fingerling potatoes, prosciutto, thyme béchamel, cave aged gruyere...Croque Madame? add eggs for \$2

### TUNA CONSERVA - 9

avocado, pine nuts, celery, fried capers

### DUCK CONFIT - 9

macerated cherries, roasted onion, cherry mustard, house-made mozzarella

## ENTREES

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### LEG OF LAMB -21

variations of baby carrots, sicilian tapenade, morel mushrooms

### NO BAKE SHEPHERDS PIE - 20

braised lamb shoulder, english peas, carrots, hot potato mousse, micro mirepoix.

### SEARED HIRAMASA - 20

warm potato and artichoke salad, crème fraiche

### A-PORK-ALYPSE - 23

braised belly, milk poached loin, guanciale corn vinaigrette, tomatoes

### KOBE BEEF SHORT RIB - 20

hon shimeji demi, marinated vegetables, radish three ways