

COAL & LUMBER

From The Earth

Roasted Carrots, cumin, dates, puffed rice \$13

Roasted Cauliflower, pickled mustard, currant, juniper, toasted barley \$14

Baby Kale, cauliflower, pecans, black tea raisins, crispy shallots, kombucha vinaigrette \$12

Beets Five Ways, roasted, pickled, pureed, raw, chips, ricotta, hazelnut-brown butter "dirt" \$14

Mushrooms, tortellini, wild mushrooms, sherry, black truffle \$22

Sunchokes, watercress, sunflower puree, pickled mustard seeds, bee pollen \$14

From the Pantry

Chicken Liver Pate, roasted grapes, port \$12

Torchon of Foie Gras, cocoa, lemon, milk jam \$24

Cheese and Charcuterie, butcher's board \$28

Cannelloni, beef and pork bolognese, mozzarella \$28

Butternut Squash Ravioli, bacon, black garlic, sea truffle \$18

French Onion Soup, toasted sourdough, gruyère \$10

From the Sea

Crispy Octopus, miso butterscotch, citrus, twice fried potatoes \$18

Shrimp Fazzoletti, greens, garlic, lemon, chili, wasabi tobiko \$22

Mushroom Soup, crab, avocado, radish \$12

Smoked Salmon, broccoli, wonton crisps, salmon roe, salmon katsuobushi, sesame, umami vinaigrette \$16

From the Farm

Roasted Duck, turnips, matcha, filthy cherries, sherry, farro \$36

Crispy Chicken, fennel, orange, olives, toasted grains \$30

Beef Short Ribs, pumpkin polenta, root vegetables chips, vegetable ash \$34

Pork Chop, white apple puree, brussels sprouts, potatoes, horseradish \$33

16 oz. NY Strip, potatoes, sautéed mushrooms, balsamic glazed onions, house steak sauce \$48

Seared Local Elk, crispy sweet potatoes, charred onions, cocoa demi \$48

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.