

## { plates }

**artichoke fritters**, whole grain mustard batter,  
pickled pepper-olive slaw, lemon aioli 9

**house made fennel sage sausage**,  
roasted garlic smashed, brown demi 9

**agnolotti**, beef cheek, sage brown butter,  
roasted chestnuts, shaved pecorino 16

**tomato flatbread**, grilled, gorgonzola, artichokes,  
kalamata olives, arugula, lemon oil 10

**shrimp & grits**, jumbo grilled shrimp, andouille sweet corn polenta  
cake, fire roasted red pepper 14

**artisanal cheese plank**, a selection of artisan cheeses, seasonal fruit,  
nuts, pickled veggies 13/20

**add cured meats** 7

## { ...with toast }

**mushrooms**, weekly chosen seasonal wild or cultivated  
mushrooms with appropriate garnish MP

**roasted bone marrow**, beef cheek marmalade 14

**foie gras torchon**, house made strawberry jam 15

## { soup }

**winter root vegetable**,  
bourbon soaked cherries, bitter greens 6

**sausage & lentil**, carrot strings, crème fraîche 7

## { lighter side }

**black kale**, edamame, cherries, chick peas,  
ricotta salata, citrus peppercorn 7/11

**beet & endive** bleu cheese mousse, honey roasted almonds,  
whole grain mustard vinaigrette 8/12

**spinach & goat cheese**, baby leaf spinach, pickled cranberries, bacon  
lardons, goat cheese fritters, creamy aged balsamic 8/12

**crazy granny**, blue cheese, green apple,  
candied pecans, cider vinaigrette 8/12

## { by sea }

**icelandic cod**, warm potato quinoa salad, carrots, pinenuts, bacon, fig, cherry marmalade, pomegranate honey glaze 26

**faroe island salmon**, fava beans, sunchokes, poached quail egg, spicy tomato broth 24  
add pork belly (major upgrade) 1

**hake**, tomatillo sweet potato hash, poblanos, yellow romesco, almonds, avocado 23

## { farmed & foraged }

**ricotta gnocchi**, wild mushrooms, asparagus, roasted garlic, spinach, grated romano 16

**stuffed butternut squash**, apples, farro, swiss chard, pinenuts, pomegranate caramel, ricotta 16

**crispy mushroom roll**, wild mushrooms, brick paper, smoked tomato & eggplant fricassee, basil pesto, aged balsamic 16

## { reimagined }

**duck confit cassoulet**, flageolet beans, duck confit, manchego, biscuit crumbs 18

**short rib**, pumpkin risotto, charred sweet corn candied pepitas, cranberry orange glaze 24

**smoked pork belly**, honey pepper glaze, toasted orzo mac & cheese, charred tomatoes, buttermilk shallots 23

**burger e.t.c.**, house blend, english muffin, canadian bacon, tillamook cheddar, sunny egg 14

## { plain & simple }

**mac & cheese**, orecchiette pasta, tillamook cheddar, manchego, cracker crumbs 14

**roasted chicken**, otto's organic, sweet peas, fingerling potatoes, shitakes, tarragon brown butter 23

**toast burger**, house cured pancetta, avocado, vine-ripe tomatoes, arugula, lemon pepper aioli 14

**chicken & waffle**, otto's crispy chicken, tillamook cheddar-herb waffle, candied bacon, apple bourbon glaze 19

**steak frites**, peppercorn encrusted skirt steak, truffle fries, red wine reduction 23