



APPETIZERS

- San Marzano Tomato Soup** 13.
Taleggio Fonduta, Focaccia Crisp
- Minestrone Verde** 13.
Parmesan Brodo, Chickpeas, Kale Pesto
- Bibb Lettuce Salad** 12.
Fines Herbs, Continental Dressing
- Kale Caesar Salad** 13.
Garlic Crouton, Parmesan, Chopped Egg
- Cucumber & Radish Salad** 18.
Charred Onion, Pistachio Granola, Buttermilk Dressing
- Koji Cured Beef Carpaccio** 19.
Watercress Salad, Pine Nuts, Garlic Crostini
- Duck Fat Fries & Béarnaise** 11.

MAIN COURSE

- Ricotta Gnocchi** 23.
Summer Squash, Lemon, Parmesan
- Bell and Evans Chicken Breast** 27.
Mushroom Fricassee, Foie Gras Sabayon
- Skuna Bay Salmon** 29.
Ginger-Leek Fondue, Caviar
- Colorado Rack of Lamb** 32.
Caponata, Whipped Feta, 25-year Balsamic
- Risi e Bisi** 25.
Pancetta, Leeks, Mint & Pea Tendril Salad
- Chargrilled Prime Short Rib of Beef** 33.
Kale Succotash, Pepitas, Mumbo Glaze

SIDES

- Roasted Baby Carrots** 9.
Za'atar, Sesame Yogurt
- Whipped Potatoes** 9.
Local White Cheddar
- Bloomsdale Spinach** 9.
Toasted Garlic
- Broccoli Rabe** 9.
Calabrian Chile, Lemon Bread Crumbs

Cheese & Charcuterie Board 30.

Choice of 3:

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|---|---------------------------|----------------------------|
| <i>Country Pork Terrine</i> | <i>Chicken Liver Pate</i> | |
| <i>Jamón Ibérico (+ 5)</i> | <i>Dry-Cured Chorizo</i> | <i>Prosciutto Cotto</i> |
| <hr style="width: 30%; margin: 0 auto;"/> | | |
| <i>Caña de Cabra</i> | <i>Buttermilk Blue</i> | <i>Cloth Bound Cheddar</i> |
| <i>Beemster Aged Gouda</i> | <i>Merry Goat Round</i> | |

Served with Pickles, Mustard, Ciabatta