



## STARTERS

### CAESAR SALAD

Romaine hearts, herb foccacia crouton,  
marinated olives, cherry tomato, Parmesan,  
anchovies, Caesar dressing ‡ • 10

### GREEN SALAD

*Vitruvian* greens, market vegetables,  
*Fenugreek Gouda*, heirloom tomato & herb vinaigrette • 8

### WILD MUSHROOMS AND WILD RICE

Sour cabbage, horseradish cream sauce with caraway,  
whole grain mustard, gruyere cheese • 15

### SEASONAL SOUP

Please ask your server for today's offering • 10

### MEXICAN SHRIMP COCKTAIL

Four poached wild caught gulf shrimp,  
charred avocado, blue corn chips,  
horseradish cilantro crema • 19

## SEASONAL SMALL PLATES

### HAWAIIAN KANPACHI CRUDO ‡

Szechuan chili oil, salted cucumber,  
fresh watermelon, charred shishito pepper,  
lotus root • 15

### FRESH SUMMER TOMATOES

Flatbread, anchovy tahini, cracked pepper labneh,  
fresh basil, sour cherry emulsion • 15

### BROWN SUGAR & SOY ROAST PORK BELLY

Vanilla and whiskey glazed peaches, bok choy,  
grilled sweet corn, edamame puree,  
cashew and kettle corn crumble • 17

### CHEESE PLATE

Cave Aged Cheddar, *Bleu Mont Dairy*

Evalon, *LaClare Farms*

Big Ed's Gouda, *Saxon Creamery*

*Fenugreek Gouda*, *Holland's Family Cheese*

*Dunbarton Blue*, *Roelli Cheese Haus*

"The Doe", *Deer Creek*

• 6 each selection

• 15 add charcuterie

*If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.*

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Chili aioli, garlic aioli and Caesar dressing contain raw egg.