

START

GOODALE CAESAR 12

Old Souls Farm romaine, house made focaccia croutons, parmesan, roasted garlic dressing

SPRING GREENS 14

pickled strawberries, chili compressed cucumber, chevre, toasted pistachio, miso scallion vinaigrette
V GF

SZECHUAN BEEF & BROCCOLINI 15

grass fed Ohio beef, cashew, chili oil, puffed rice
GF

WHITE BEANS & CLAMS 16

littleneck clams, braised white beans, fermented cabbage, fennel, miso butter, grilled focaccia

POSOLE VERDE 14

guajillo braised pork cheek, hominy, cotija, cilantro, tortilla
GF

V - vegetarian

GF - gluten free

VG - vegan

SHARE

FAVA BEAN FALAFEL 15

whipped goat cheese, pickled ramps, mint, pita crisps
V

ARTICHOKE HUMMUS 14

roasted artichokes, za'atar, zhug, pickled onion, pita
V

MUSSELS 18

white wine coconut broth, kimchi butter, mint, grilled focaccia

CHEESE & CHARCUTERIE

local rotating selection, seasonal spreads and garnishes, grilled focaccia
23

ALOO MASALA 13

spiced potato and chickpeas, tamarind date chutney, fermented serrano naan
VG

SALMON TARTARE 18

pickle, horseradish cream, whole grain mustard dressing, trout roe, limpa rye crisps

**Crafted by
Executive Chef Jonathan Olson
and our Culinary Team**

MAIN

GNOCCHI 22

ricotta, herbs, asparagus silk, asparagus, mushrooms, sherry gastrique, parmesan
V

HALF CHICKEN 25

ramp harissa, tallow aioli, hand cut fries
GF

TROUT 28

fava bean, carrot, spring onion, smoked oyster beurre blanc
GF

LAMB RISOTTO 30

piri piri braised lamb, Wayward Seed spinach, mascarpone, preserved lemon, chervil
GF

TEA SMOKED DUCK BREAST 31

niçoise salad, dried tomato, green goddess vinaigrette
GF

BUTCHER CUT* MRKT

rotating cut, Chef's sides

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**Parties of 6+ require one check and include a gratuity of 20%