

start

goodale caesar 12

romaine, house made focaccia croutons,
parmesan, roasted garlic dressing

autumn greens 13

apples, aged cheddar,
toasted almonds, cider vinaigrette
v gf

xo pork belly 14

sour cabbage, pumpkin chow chow, peanuts
gf

roasted roots 14

local beets and carrots, harissa vinaigrette,
pumpkin seed dukkah, honey nut squash yogurt
v

szechuan beef 15

grass fed Ohio beef, broccolini, cashew,
chili oil, puffed rice, fresh sprouts

v - vegetarian

gf - gluten free

vg - vegan

share

mussels 18

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

charcuterie 23

rotating cheese, meat, seasonal spreads,
nuts, fruit, bread

korean garlic bread 13

cream cheese filling, garlic butter, parmesan
v

marrow 20

oxtail jerk, pickled shallot, hazelnut,
radish, grilled country bread

salmon tartare* 19

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

aloo masala 13

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

main

monkfish 28

crispy fried potatoes, malt vinegar brown butter,
honey caper jam, celeriac rouille

mushroom ramen 22

mushroom dashi, maitake mushrooms,
pickled beech mushrooms, green onion, ramen egg
v

short rib 29

smoked tobacco leaf, coffee rub, cauliflower puree,
cauliflower tabbouleh, apple-herb salad
gf

pot pie 23

pulled chicken breast, carrot, celery, onion,
cream veloute, dill, puff pastry crust

cataplana 34

scallops, calamari, mussels, linguica sausage,
smoked paprika tomato broth, sourdough bread

butcher cut* market

rotating cut, Chef's sides

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

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

Crafted by
Executive Chef Jonathan Olson
and our Culinary Team