

start

caesar 12

romaine, focaccia croutons,
parmesan, roasted garlic dressing
nf

greens 13

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

xo pork belly 14

sour cabbage, squash chow chow, peanuts
gf

roasted roots 14

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

szechuan beef 15

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

share

mussels 18

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

cheese & charcuterie 25

seasonal and rotating cheeses, cured meat,
house made pâté, sweet and savory bites

korean garlic bread 13

cream cheese filling, garlic butter, parmesan
v, nf
crab 10 / kimchi 5 / loaded 12

smoked white fish dip 16

everything spice, yuzu kosho,
puff pastry crackers

salmon tartare* 19

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

aloo masala 13

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

main

striped bass 31

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

mushroom bolognese 24

pappardelle, san marzano tomato sauce,
parmesan reggiano
v, nf

short rib 30

tobacco braise, coffee rub, white cheddar grits,
brussels sprout slaw
gf, nf

chicken barigoule 28

pan seared chicken breast, artichoke,
root vegetables, smoked apple puree
gf, nf

cataplana 34

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

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

v - vegetarian
gf - gluten free
vg - vegan
nf - nut free