

# **APPETIZERS**

## SOUPS AND SALADS

#### CLAM CHOWDER \$14

pancetta, clams, potatoes, Tillamook smoked cheddar

#### **BLOOMSDALE SPINACH SALAD \$15**

parsley potatoes, red onion, ricotta salata, red wine pecans

#### BLT BUTTER LETTUCE \$14

cherry tomato, bacon, avocado, red onion, blue cheese, creamy Italian

#### PROSCIUTTO & MELON \$18

italian pixelato cantaloupe, Bill's mixed greens, fall spiced pistachio 24mo aged prosciutto di parma, honey balsamic glaze

#### POTATO PIEROGIES \$18

cheddar, bacon crumple, dill crema, crispy shallots

#### BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

#### **BAKED BRIE \$17**

cherry jam, candied pecans

#### RAZOR CLAM CEVICHE \$18

pineapple confit, aleppo candied pine nuts, yuzu ginger aioli

#### SHRIMP AND GRITS \$18

whiskey cream, baby kale, chili oil

#### CHICKEN RILETTES \$14

 $black\ summer\ truffle,\ mixed\ pickles,\ rosemary\ oil$ 

#### **BREAD SERVICE**

PARKER HOUSE ROLLS w/honey butter \$8

GF CORNBREAD w/seasonal jam \$7

# MAINS

## SPIT ROASTED

## BUTCHER SALAD \$25

creme fraiche vin., tomato, cucumber, lardons, spit roasted meat

#### JOYCE FARM CHICKEN

truffle orzo mac and cheese, glazed carrots, garlic honey jus half \$29 whole \$58

#### WHOLE SEA BREAM \$42

carrot, ginger, red pepper, green coconut curry, smoked cashews

## DAILY OFFERINGS

## FROM OUR ROTISSERIE (limited availability)

served will duck fat potatoes

TUESDAY:

IBERICO RACK OF PORK\* WITH aleppo chili crisp

WEDNESDAY:

RACK OF LAMB\*  $\overline{\text{with}}$  basil & pine nut-arugula pesto

THURSDAY:

TOMAHAWK RIBEYE\* WITH salsa verde

FRIDAY AND SATURDAY:

PRIME RIB\* with horseradish cream



 ${\it Gluten free options available; Please ask} \\ {\it your server for more details.}$ 

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

#### SEA

## **ROASTED SALMON \$34**

 $grilled\ artichoke,\ cucumber\ salad,\ green\ peppercorn,\ dill\ crema$ 

#### HALIBUT \$36

 $Nueske's\ bacon,\ creamed\ kale,\ corn\ relish,\ aciote\ crumble$ 

#### WATERZOOI\* \$34

PEI mussels, shrimp, halibut, potatoes, leeks

#### PAN SEARED SCALLOPS\* \$38

tomato water risotto, tomato confit, pomegranate sumac molasses

## LAND

## WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

### BRAISED SHORT RIB GOULASH \$38

paprika gravy, boursin spätzle

## BONE IN GREEN HILLS FARM PORK LOIN \$34

hoppin john, swiss chard, forbidden rice, port and blackberry jus

## PASTA

#### BOURSIN CAVATELLI \$29

pancetta, asparagus, english peas, nettle puree

## CREAMY RISOTTO \$26

carrot top pesto, aleppo crisp, sea bean salad

#### BEEF AND VENISON RAGOUT \$34

tomato, red wine braised vegetables, creamy parmesan polenta, arugula salad

### TO ACCOMPANY \$12

### **ROTISSERIE CARROTS**

tahini crema, pine nuts, aleppo chili crisp

#### **CRISPY BRUSSELS SPROUTS**

smoked blue cheese, fried shallots, honey mustard vinaigrette

#### **BUTTERMILK SPÄTZLE**

cheese, caramelized onion