

begin



- pickle plate** ASSORTED FARM VEGETABLES \$14
- roasted mushrooms** CELERIAC PUREE, FRIED EGG, BROWN BUTTER VINAIGRETTE \$15
- merguez sausage** BRAISED APPALOOSA BEANS, CELERY & HERB SALAD, GRILLED BAGUETTE \$16
- mussels escabeche** FENNEL, PEPPER, ONION, GARLIC, LAGER BROTH, GRILLED BAGUETTE \$15
- chicken wings** TEMPURA FRY, KOREAN CHILI SAUCE, SCALLION, PICKLED FRESNO \$14
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salads

- chop** BITTER GREENS, TOMATO, CUCUMBER, CASTELVETRANO, POMEGRANATE VINAIGRETTE \$15
- beet** ROASTED & PICKLED BEETS, BEET HUMMUS, HOUSEMADE RICOTTA \$16
- baby kale** ROASTED BUTTERNUT SQUASH, PARSNIPS, KIMCHI APPLE, CANDIED PEPITAS \$16
to any salad add CHICKEN ROULADE \$12 - 6 OZ. SIRLOIN \$18
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mains

- falafel** TZATZIKI, CUCUMBER SALAD, GRILLED NAAN \$23
- pan-seared trout** CURRIED BUTTERNUT SQUASH PUREE, CHERMOULA, FRIED GARLIC \$28
- linguine & manila clams** PALACIO CHORIZO, WHITE WINE BECHAMEL SAUCE \$28
- vietnamese pho** RICE NOODLES, SEARED SIRLOIN, OXTAIL, TENDON, BEEF BROTH \$20
- chicken pot pie** ROAST CHICKEN, PEAS, CARROTS, SHIITAKES, FLAKY PASTRY CRUST, APPLE & ARUGULA SALAD \$17
- cast iron chicken** FINGERLINGS, COUSCOUS SALAD, WATERCRESS, GREEN HARISSA, BUTTERMILK DRESSING
half \$29 *whole* \$52
- steak frites** 8 OZ. GRILLED SIRLOIN, HOUSE FRIES, GRILLED TOMATO, BEARNAISE \$30
- main burger** VERMONT CHEDDAR, TOMATO JAM, CARAMELIZED ONION ON BRIOCHE \$17
add bacon + \$2 *add fried egg* + \$2
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sides

- mac & cheese** GRUYERE, CHEDDAR, PARMESAN, HERB PANKO CRUST \$10
- portabello fries** TEMPURA BATTER, HARISSA MAYO \$10
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