

The following is a sample menu and items are subject to change at the chefs discretion.

## appetizers

**free form lasagna**  
house ground beef, three  
cheeses, mushroom bolognese,  
romesco, fried shallots  
9

**pumpkin papardelle**  
guinness braised beef  
cheeks, sage, pumpkin seed  
ricotta  
10

**celery root bisque**  
pork rillette, honey  
almonds, yukon potatoes,  
pumpkin seed oil  
8

**apple-beet salad**  
spicy greens, candied pecans,  
feta, honey vinaigrette  
9

**braised + seared octopus**  
charred cabbage, potatoes +  
greens, buttermilk-chili dressing  
9

**pea green salad**  
crispy bacon, roasted butternut,  
red quinoa, asiago, basil vinaigrette  
9

**crispy cauliflower**  
fried kale, smoked onion  
soubise, red pepper  
vinaigrette  
8

**ribs + grits**  
orange-soy marinade, toasted sesame seeds  
8

## entrees

**roasted chicken roulade**  
sausage stuffing, porcini risotto, cranberry  
mostarda  
18

**duck leg confit**  
ricotta cavatelli, roasted  
fennel, olive tapenade,  
duck jus  
20

**sesame tuna**  
ginger glazed carrots,  
braised cabbage, miso-  
sriracha broth  
20

**maine hake**  
rye berries, sweet potato  
puree, fried leeks, brown  
butter vinaigrette  
19

**seared rainbow trout**  
spinach, autumn hash,  
herb buerre blanc  
17

**house gnocchi**  
daily fall vegetables,  
white wine, parmesan  
16

**fall ramen**  
braised chicken, sweet peppers,  
kimchee, egg, soy broth  
16

**braised short rib**  
butternut-sage crepe, greens,  
roasted garlic, red wine-balsamic bordelaise  
20

\*raw or partially cooked food can increase your risk of food borne illness  
\*consumers especially vulnerable to food borne illness should only eat seafood or other food from  
animals thoroughly cooked

-20% gratuity automatically added to parties of 6 or more.  
-we cannot split checks more than 3 ways.