



From the Farm

HIDDEN SPRINGS FETA	Marinated Olives (gf, v)	7
MUSHROOM BISQUE	Truffle, Charred Miche (v)	6
BRUSSELS	Yuppie Hill Egg, Brioche, Anchovy Vinaigrette* (v)	10
FALL HARVEST	Manchego, Seasonal Vegetable, Maple Vinaigrette (gf, v)	10
COBB	Traditional Accompaniments, House Ranch* (gf)	13
FALAFEL	Garbanzo Bean Fritter, Pickled Turnip, House-Made Pita (v)	12

From the Ocean

MANILA CLAMS	Ginger, Garlic, Chili	15
SALMON NICOISE	Quail Egg, Fingerling Potato, Mustard Vinaigrette	17
SMOKED BLACK COD	Hen of the Woods, Shishito Pepper, Cherry Glaze	19

From the Pasture

HOUSE-SMOKED TURKEY REUBEN	House Pancetta, Sauerkraut, Sourdough	13
PORK BELLY SANDWICH	Beef Paté, Pickled Slaw, Miche	13
CASSOULET	Confit of Duck Leg, White Beans, Smoked Polish Sausage	15
PAPPARDELLE	Braised Beef, Charred Mushroom, Pearl Onion	15