

# EVENING

JULIETTE WAS DESIGNED TO FEEL LIKE YOUR LOVING GRANDMOTHERS HOME. A PLACE AIMED AT NURTURING THE MIND, BODY, AND SPIRIT

WE ARE INTENTIONAL WITH THE INGREDIENTS THAT WE USE SO THAT THEY STILL MAINTAIN THEIR NATURAL ENERGY, FROM NEAR OR FAR, CHOOSING QUALITY OVER QUANTITY.

## FOOD

sheet bread - nice olive oil, butter and oregano	10
beef fat fried potatoes - citrus aioli	12
thin sliced smoked pork - quince and sage	16
smashed avocado - garden herbs and fennel pollen cracker	14
fresh cheese - parsnip, chestnut and black truffle	15
smoked trout - cultured cream and black radish	16
chicken liver - allysa's sourdough and pickled celery root	16
raw grass fed beef - tomato, red chile and crispy chicories	18
chicories - pecan, sherry vinegar and honey	14
lettuces - almost a caesar	16
lima beans - escarole and fennel	18
juliette burger - green chile, cheddar and caramelized onion	20
fresh cheese dumplings - oyster mushroom and turnips	28
chicken thigh - yellow grits, collard greens and cured pork	32
lamb rib - winter squash, pinon and roasted pepper	48
steak - roasted sweet pepper and chopped herbs	
dry-aged ribeye	78
hanger	42
CHEESE	
gouda - hazelnut and blossom	12
SWEETS	
cold milk custard - bee pollen, pinon honey and vinegar	10
pecan ice cream - plum sorbet	14
chocolate cream puff - major arcana rum caramel	12
chokola single origin cacao - raspberry	5

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*juliette*