

STARTERS

sheet bread — olive oil, butter, & oregano		10
beef fat fried potatoes — citrus aioli	GF DF	12
gazpacho — speck & strawberry		16
smashed avocado — garden herbs & fennel pollen cracker*	DF V	14
cucumbers — serrano, pepita, triple cream, & garden mint	GF V	14
fresh cheese — apricot, brown butter, & squash blossom	V	16
smoked trout — cultured cream & radish	GF	16
chicken liver — allysa's sourdough bread & pickled celery root		16
artichoke — grilled, black garlic, & basil	GF V	16
gouda — hazelnut & blossoms	GF	12

MAINS

little gems — anchovy vinaigrette & smoked sheeps cheese	GF	16
add grilled chicken breast +8		
lima beans — escarole & fennel	GF DF V	18
juliette burger — green chile, caramelized onions, & cheddar		20
willa burger — bordelaise, crispy shallots, & american cheese		22
cavatelli — peanut, sesame, & chile	V	26
arctic char — spinach, turnip, trout roe, & lemon cream	GF	36
chicken thigh — yellow grits, collard greens, & cured pork	GF	32
pork belly — sour cherry, frisée, & farm eggs	GF	34
steak — au poivre & fried potatoes		
dry-aged ribeye	GF	74
hanger	GF	40

SWEETS

cold milk custard — bee pollen, piñon honey, & vinegar	GF	10
pistachio ice cream & seasonal sorbet		14
chocolate mousse cake — cacao nibs, ganache, & whipped cream		12
white chocolate cheesecake — cherries & almonds		12

GF = Gluten Free, DF = Dairy Free, V = Vegetarian
Raw or undercooked ingredients may increase the risk of food borne illness. Please notify us of any allergies.
Parties of six or more are subject to 20% gratuity, which will be included in the final bill.
*Available for purchase from our pantry.

