

DINNER: JANUARY 9, 2021

**bar snacks**

fried castelvetrano olives  
rouille, bread and butter pickles 9

boxcarr creamery cheese board  
giardiniera, seven-grain toast,  
mustard, apricot jam 16

general tso's cauliflower  
daikon radish, green onions 9

chicken & dumplings  
confit chicken, parisienne gnocchi,  
fines herbes 11

2x2 cheeseburger, fully stacked:  
painted hills farms beef,  
brioche bun, french fries 18

**first courses**

celery root soup  
toasted pecans, celery, chives 10

vera luce farms winter greens  
ruby red grapefruit, avocado purée,  
fines herbes, poppyseed vinaigrette 13

heirloom baby beets  
lebne, zhug, cucumber,  
red sumak, black onion seed 13

hamachi crudo\*  
forbidden rice, cucumber, sesame,  
japanese steakhouse sauce 15

seared slow-cooked pork shoulder  
charred pineapple, tamarind,  
serrano peppers 13

**main courses**

rutabaga sticky cake  
roasted broccoli, butternut squash,  
thai green curry, cilantro,  
candied mango, spiced cashews 26

sautéed speckled trout  
coconut-lemongrass broth, jasmine rice,  
rose heart radish, snap peas 31

seared diver scallops\*  
blood orange sauce grenobloise,  
noisette potatoes, cauliflower, parsley 32

springer mountain farms chicken breast  
chicken ravioli, winter vegetables,  
parsnip puree, roasted chicken jus 28

seared beef tenderloin\*  
boulangère potatoes, brussels sprouts,  
caramelized onion, sauce bordelaise 40

*\*these items are offered raw and/or cooked to your specification.  
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.  
a gratuity of 20% will be added to parties of six or more.*