

## FIRST FOR THE TABLE

<b>CHARRED OCTOPUS</b>	15
bagna cauda, lime & toast	
<b>WARM WHIPPED RICOTTA</b>	14
grated horseradish, truffle & toast	
<b>BISON MARROW BONES</b>	12
apple butter, frisee & toast	
<b>CURED MEAT TASTING</b>	21
with our favorite accompaniments	

## APPETIZERS

<b>ROMAN STYLE EGG DROP SOUP</b>	8
scallion, nutmeg, parmesan & semolina dumpling	
<b>LOCAL MIXED LETTUCES</b>	8
shaved radish, pecorino & vinaigrette	
<b>BUNCH BEETS</b>	9
watercress, goat cheese, pickled carrots & pistachio	
<b>BUTTERNUT SQUASH SALAD</b>	9
kale, apple, smoked grapes & sorghum	
<b>SCALLOP CRUDO</b>	13
fennel, jalapeno, tangerine & chilled lemon	
<b>CHICKPEA &amp; COUNTRY HAM FRITTERS</b>	10
treviso, olives & grain mustard	

## ENTREES

<b>SPLIT PEA PANISSE</b>	23
red cabbage borscht, currants, pears & mustard	
<b>GOAT SAUSAGE TAGLIATELLE</b>	21
milled tomato, pickled fresnos, oregano & pecorino	
<b>WHOLE ROASTED STRIPED MULLET*</b>	26
wild mussels, saffron, country ham, almonds & green celery leaves	
<b>PACIFIC COD*</b>	28
cipollini broth, dry cherries, stout & toasted barley	
<b>MARKSBURY FARM CHICKEN</b>	26
brussels, turnips, apples, bacon cider & honey lavender jus	
<b>WOODLAND FARM PORK CHOP*</b>	28
black eyed peas, kale & blood orange jam	
<b>PROOF BISON BURGER*</b>	17
tillamook cheddar, smoked bacon & jezebel	
<b>GRILLED BEEF HANGER STEAK*</b>	29
eggplant, pine nuts, watercress & radish	

## SIDES TO SHARE

<b>BRAISED COLLARD GREENS</b>	7
plum tomatoes & smoked pork jowl	
<b>OLIVE OIL POACHED FINGERLING POTATOES</b>	7
Sea salt & rosemary	
<b>WEISENBERGER GRITS</b>	7
cracked pepper & parmigiano	