

## **STARTERS**

### **Soup of the Day 6**

### **Chilled English Pea Soup 7**

french breakfast radish, lemon oil and mint

### **Mixed Greens 7**

Crunchy sprouts, carrots, fennel, radish, and green goddess dressing

### **Caesar Salad 7**

hearts of romaine, garlic brioche croutons, shaved Wisconsin Parmesan, white anchovies and classic caesar dressing

### **Heirloom Tomato Salad 11**

sweet onions, goat cheese, celery hearts and herbed oil

### **Asparagus Salad 12**

grilled wild mushrooms, wisconsin parmesan cheese fondue, saba and chive blossoms

### **Whitefish Fritters 12**

tartar sauce and wild herbs

### **Brick Oven Mussels 12**

bells seasonal beer, shallots, thyme garlic, and toasted raisin fennel bread

### **Duck Leg Confit 14**

poached farm egg, wild mushroom broth and pickled ramps

### **Pan roasted Diver Scallops 13**

yukon gold potato "vichyssoise", pork cheek confit and spicy pickled red onions

### **House Smoked Sturgeon 13**

pickled beets, watercress, horseradish crème fraiche, and crispy fingerling potato

### **Beef Tenderloin Tartare 15**

cornichons, quail egg, toasted brioche croutons, white anchovies and dijon mustard emulsion

### **Charcuterie plate 14**

house made mustard and pickled cherries served with with baguette

### **American Cheese plate 12**

seasonal jam, local honey, and toasted nuts

## **MAIN COURSE**

### **Amish Chicken Breast 22**

herbed wild rice, napa cabbage, smoked chicken leg confit and green garlic infused chicken jus

### **Pan Roasted Duck Breast 25**

parsnip puree, cipolini onions, wilted swiss chard and huckleberry jam

### **Pork Tenderloin 27**

with cheesy grits, crispy pork belly, sautéed kale, pickled radish and red eye gravy

### **Barramundi 25**

creamed wild mushrooms, fingerling potatoes, asparagus and oxtail reduction

### **Pan roasted Halibut 29**

buttered leeks, dilled german butterball potatoes and a meyer lemon emulsion

### **Veal Sweetbreads**

wheat berry "risotto", wilted pea tendrils, goat cheese, house made bacon and a bacon vinaigrette

### **Grilled Hanger Steak 25**

blue cheese custard potatoes, bordelaise sauce and asparagus

### **Grilled Beef Tenderloin 34**

anson mills stone ground polenta, creamed spinach and cherry tomato jam

### **Bone In Beef Short Ribs 26**

potato puree, roasted carrots, parsley and horseradish gremolata

### **Braised Colorado lamb shank 26**

spicy lentil and fava bean stew, baby turnips and yogurt

### **Cannelloni of Garden Peas and Goat Cheese 19**

herbed eggplant puree, garlic confit and carrot emulsion

### **Pappardale Pasta 19**

peas, chillies, leek cream, toasted brioche bread crumbs and ricotta salata with chicken 24

## **SIX DOLLAR SIDES**

Baked Mac and Cheese

Potato Puree

Asparagus

Sautéed wild mushrooms

Roasted Fingerling Potatoes

Sautéed kale