

APPETIZER

FRISÉE AND SMOKED TROUT SALAD

Apple, avocado, warm fingerling potatoes
in grainy mustard butter

11

ROASTED BABY BEET & MIZUNA SALAD

French feta, "falafel", meyer lemon vinaigrette

12

PRAWNS ESPELETTE A LA PLANCHA

Cream, crab rice, preserved lemon, roasted peanuts

11

MUSTARD GREEN & RICOTTA AGNOLOTTI

Parsnip puree, cinnamon banyuls sauce

11

BEET CURED FLUKE

Buckwheat crisps, herbed yogurt

11

CREAMY BARLEY & WILD MUSHROOM RAGU

Whole wheat crepe, breakfast radish salad

12

Quinn Hatfield ~ Chef / Proprietor

Brian Best ~ Chef de Cuisine

3 COURSE PRE-FIXE

TWENTY-NINE DOLLARS

BABY ROMAINE & SHAVED FENNEL SALAD

Zesty parmesan, caper, vinaigrette, garlic crouton

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PAN ROASTED ALASKAN COD

Meyer lemon crust, sauteed blue lake beans,
oven dried tomato, kalamata olive

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BUTTERMILK PANNA COTTA

Citrus salad, tangelo sorbet

THREE COURSE PRE-FIXE

NINETEEN DOLLARS

SHOT OF TODAY'S PIPING HOT SOUP

"Carrot Ginger"

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SLOW ROASTED PORK LOIN

Celery root puree, ruby grapefruit & celery root salad

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SCOOP OF TODAY'S SORBET

"Grapefruit Lillet"

ENTRÉE

HATFIELD'S COBB

Baby romaine and endive, Danish bleu cheese,
crumbled bacon, roma tomato, crispy chicken tenders

15

BUTTERMILK & TARRAGON STEAMED CHICKEN BREAST

Smashed potatoes, haricot vert

22

LOBSTER CLUB

Creamy lobster with pickled shallots on house-made
toasted brioche, potato gaufrette, mesclun salad

18

STEAK FRITES

Pan roasted hanger steak with wild arugula,
House-made kennebec fries, garlic parsley aioli

19

CRISPY SKINNED OCEAN TROUT

Pickled ginger, butternut squash and watercress salad

22

LAMB CHOP SCHNITZLE

Crispy spaetzle, grainy mustard sauce

21