



— 2 COURSES FOR \$25 —

FIRST COURSE

OATMEAL CRÈME BRULE

apricot, pistachio

KALE & QUINOA

dried fruit, baby kale, pepitas, candied walnuts, honey apricot vinaigrette

SMOKED TROUT RILLETTE

lavash, braised radish, onion caraway chutney, pinot noir blackberry jam

DOUGHNUTS

black sesame, matcha, yuzu curd, ginger meringue

SECOND COURSE

BAKED FRENCH TOAST

mixed berries, brioche, croissant, oatmeal streusel

SHRIMP & GRITS

argentinian red shrimp, braised greens, green tomato jam, two eggs, prosciutto crisp

BRAISED LAMB

harissa braised, red pepper spätzle, mint parsnip, rapini, two poached eggs

WILD MUSHROOM FRITTATA

spring mushrooms, caramelized onions, truffled ricotta, watercress

CHICKEN & WAFFLES

buttermilk fried, grilled ramps, sultana glazed carrots



VINOLOGY

WINE BAR AND RESTAURANT

* Menu items are cooked to order or undercooked. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition.