

GIN CAESAR	cucumber / gin / bloody mary cream cheese / tajin	\$8
CAPRESE	buffalo mozza / basil / tomato / melon / prociutto / olive oil / aged balsamic	\$16
GRAVLOX	cold smoked salmon / chèvre mousse / pickled things / caviar / pumpernickel	\$18
BRUSSELS SPROUTS	pan fried sprouts / pork belly / black bean vinaigrette	\$18
LANGOUSTINE	butter poached langoustine / fennel / cucumber / grapefruit / tarragon buttermilk / dill oil	\$22
GNOCCHI	cream / nutmeg / aged cheddar / truffle breadcrumb / black truffle oil	\$22
WILD BOAR	pan seared chop / arugula spaetzle / radish / mustard beurre blanc / wildflower honey	\$38
SMORE	ancho chili ganache / smoked italian meringue / brown butter graham crumb	\$13

