

Pass the Bread

Bacon Cheddar Buttermilk Biscuits

Our world famous Buttermilk Biscuits, made in-house with Nueske's applewood smoked bacon, aged cheddar and whipped pure maple butter. 6

Hot Buttered Soft Pretzel

Yeast risen, twisted, and poached in lye then baked to a golden brown. Served with Chef David's spicy horseradish mustard. 5

Savory Skillet Blueberry Corn Bread

Savory, sweet, and tart. Made with LA's Grist and Toll cornmeal and fresh blueberries. Served with ginger honey butter. 6

Charcuterie & Cheese Feasting Boards

Americana Board

A choice of standouts made here in the great ole' U.S. of A by deicated craftsmen that set themselves apart and deserve their own board!
Stagberry · Coppa · West West Blue
Cabot Clothbound Cheddar ·
Dried Persimmon Jam

Small 18 Medium 36 Large 54

Chef's Board

Only the best on the board for Chef David and his crackerjack team of chefs. These chefs like big bold flavors.

Cabacero de Iberico ·
3 yr Aged Tamworth Prociutto
· Challerhocker · Brebrousse
Black Fig-Caramelized Onion-Harissa Jam

Small 23 Medium 45 Large 74

Butcher's Board

Simple, pure, soulful, and correctly crafted. Made in-house or crafted by artisans that set themselves apart.

Duck Prosciutto · Chicken Liver
Mousse
Terrine de Campagne · Ricotta
Red Wine Mustard

Small 25 Medium 47 Large 64

Hand-Crafted Specialty Meats

3-year, Aged Acorn "Tamworth" Prosciutto, Whole Muscle

Crafted by Herb Eckhouse at La Quercia

This is the best American prosciutto we have tasted. Aged for 3 years with a rich, nutty flavor and a sweetness that dominates. The Tamworth Pork is raised by Russ Kremer from the Ozark Missouri Cooperative. 21

Coppa, Whole Muscle, Crafted by Mike Phillips at Red Table Meats

Dry Cured from the pork collar, marbled with silky streaks of fat, with aromatic notes of red pepper, juniper, and coriander. 11

Stagberry, Salame, Crafted by Giant Chris + Molly Eley at Smoking Goose

Pork and Elkmeat Salame seasoned and cured with macerated blueberries and honeywine. 10

"Tamworth" Prosciutto, Whole Muscle, Crafted by Herb Eckhouse at La Quercia

Tamworth pork raised by Russ Kremer from the Ozark Missouri Cooperative. Aged for 12 months with a sweet, nutty, meaty flavor with caramel tones. 13

Salbando "Soppressata", Salame, Crafted by Mike Phillips at Red Table Meats

From barley and pea-fed hogs, seasoned and cured with mild chili and white pepper, and melt-in-your-mouth peary white fat. 12

Duck Prosciutto, Whole Muscle, Crafted by Giant Chris + Molly Eley at Smoking Goose

Moulard duck breast, sweet, slow cured and aged with star anise, all spice and candied orange peel. 14

*Cabacero de Iberico de Bellota pura,
Extremadura Spain. 19*

*↑ An acorn foraging black hooved hog!
worlds best pork!*

Artisan Cheeses

Brebrousse D'Argental, Sheeps Milk, Lyon France at Parish Hills Creamery

A bright orange rinded with a luscious gooey layer of sweet, buttery, nutty cream. 13

Fresh Ricotta, Goats Milk, Housemade at MB Post

Made in house from goats milk, salt, and lemon juice. Fresh, sweet, creamy dairy flavor with lemon notes. 12

Idyll, Cows Milk, Peter Dixon at Parish Hills Creamery

Long aged gruyere style cheese with tropical and sharp yet sweet piquant notes. 13

Kenne, Goat's Milk, Ashley Coffee

La Tur style soft, pillowy, spreadable cheese. Aromas of fresh dough or recent rain, flavors of pretzel and rye. 12

West West Blue, Cows Milk, Peter Dixon at Parish Hills Creamery

Strong yet balanced salty and sweet flavors, notes of grass, earthy mushroom, and burnt sugar. 12

Sprinz, Cows Milk, Andreas Gut, Switzerland

With its crystalline structure and delicate buttery flavor, this Cheese from Alp Chuneron is made from a small herd of 27 brown cows who gorge on the summer wildflowers and herbs. 14

*Challerhocker (cow's milk)
w/ water rass, Switzerland. 13*

Eat Your Vegetables . . .

Roasted Brussels Sprouts

Tossed in brown butter, seasoned with honey-thyme gastrique, Fontina cheese, candied walnuts. 15

Blistering "Blue Lake" Green Beans

Sweet and spicy chili sauce, crispy pork, fresh thai basil, lime juice and peanuts. 12

Pomegranate and Turmeric Spiced Couscous

Pomegranate, cucumber, lavender and chili-cured feta cheese, roasted Marcona almonds, winter persimmon, sumac-spiced yogurt, and mint. 9

Broccoflower

Cooked slightly still crunchy and seasoned with chili-caper relish, lemon and grated parmesan reggiano. 13

Housemade French Fries

Long, double blanched to a crispy golden crunch, served with Chef LeFevre's fry sauce. 8

Pasta Kneads Its Own Section

Ricotta Cavatelli

Slowly cooked mushroom and tomato bolognese, wilted winter greens, and Drake family farm goat cheese. 17

Blue Crab and Potato Gnocchi

Butter-glazed light pillowy potato gnocchi dumplings with blue crab meat, shiro-miso butter, and sweet corn, and preserved lemon. 19

House made Spaghetti

Coated in swiss chard pesto with pickled mushroom, goat cheese and poached golden egg. 17

*Barnett Yam and Brown Butter
Tortellini, pears poached in red wine
gastrique, hazelnuts, orange zest
and blue cheese. 18*

The 'Elvis'

A wonderful mess of bittersweet chocolate pudding, peanut butter mousse, caramelized bananas and bacon brittle. 9

A Spoon Full of Sugar . . . Desserts

Seasonal Soft Serve

Salted caramel soft serve with soaked tres leche and candied pecans. 7

*Apple Hand Pie
guava, camembert, butterscotch. 8*

Spanish Almond Cake

Almond crème tart baked crisp and flaky, with southern California citrus marmelade, served with orange-coriander spiced ice cream. 8

Seafood . . . Eat Food . . .

Maine Diver Scallops

Seared golden brown with raisin brown butter puree, radicchio, pickled grape slices, saba grape must reduction and thyme. 21

Steamed Black Mussels

Violently steamed in coconut milk, with housemade green curry, lap cueng sausage, coriander sticky rice, and lime leaves. 17

Hamachi and Asian Pear Crudo

Thinly sliced candied buddha hand, lime leaf oil, yuzu juice, with serrano chills, mint and puffed crispy wild rice. 18

*Seared wild caught
Swordfish*

*roasted cherry tomato,
eggplant, cucumber leane,
crumbled olive. 22*

Meat Me Later . . . ;)

Skirt Steak

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichurri and broccolini. 21

Ribeye w/ Truffle Butter

12oz. cut from Meyer Ranch in Helmsville, Montana on the big blackfoot river. Humanely raised "never ever" using antibiotics or hormones. Grilled over white oak and seasoned with black truffle butter. 39

Grilled Crispy Chicken Leg and Thigh

Spiced with Peruvian "Aji panca" chile, garnett yam potato salad, Huancaína dressing, and pickled fresas. 15

Pork and Ricotta Meatballs

Slow-simmered in San Marzano tomato sauce, with Grist and Toll polenta, grilled country bread and parmegianno reggiano. 16

*Char-Siu Lamb Belly
48 hour braised, then glazed
w/ plum sauce, served w/ ginger
bake choy, jasmine rice + sesame. 19*