

TODAY'S HARVEST  
FROM OUR GARDEN

DILL  
PEA GREENS  
TURNIP GREENS  
BROCCOLI  
CAULIFLOWER  
CARROTS  
GREEN ONIONS  
CILANTRO  
MINT  
NASTURTIUM  
FAVA GREENS  
CABBAGE  
CHERVIL

BITES

OYSTERS ON THE HALF SHELL,  
SMOKEY MIGNONETTE / 3.5

PICKLED QUAIL EGG,  
CRISPY LEEKS, HOT PAPRIKA / 3

**BUCKWHEAT CORNBREAD (GF)**  
WITH HONEY MISO BUTTER

6

VEGGIES

BROCCOLI & AVOCADO CRUDITE / 12

GRILLED BEETS WITH CANDIED  
GINGER & SESAME OIL / 6

SWEET POTATO ROSETTE,  
BURNT SHALLOT,  
PEACH JAM, YOGURT & DILL / 11

GARDEN SALAD WITH A MIX OF  
GRILLED & RAW VEGETABLES,  
TAHINI, HERBS AND GREENS / 17

PITCHFORK  
PRETTY

FAMILY MADE  
FOR FOR STYLE  
SHARING

ORDER A LA CARTE OR TRY OUR  
**4 COURSE OPTION**  
FOR \$45

PARTICIPATION OF WHOLE TABLE IS REQUIRED

CHOOSE ONE FROM EACH CATEGORY BELOW

OR LET US TAKE THE REINS

SNACKS / 6

PIMENTO CHEESE, EMBERED CHILES, WHOLE WHEAT CRACKERS

BEEF JERKY WITH HABANERO JELLY AND ROASTED PEANUT

BEER PICKLED KOHLRABI WITH BBQ'D MUSHROOMS, GREEN RADISH

CHICKEN LIVER MOUSSE WITH CHIVES AND RYE TOAST

APPETIZERS / 14

SNAPPER CEVICHE, TANGERINE, POMEGRANATE, PERSIMMON AND DILL

BLUE CRAB AND FARRO PORRIDGE, BUTTERNUT SQUASH, SPICED APPLE & SAGE

BEEF TARTARE WITH SAMBAL, PICKLED MUSTARD GREENS & BROWN RICE CRISPS

YUCA DUMPLINGS WITH QUESO OAXACA, ESCABECHE AND WILD OREGANO

SEARED FOIE TORCHON WITH PARSNIPS COOKED IN COFFEE CARAMEL +5

STRAIGHT UP  
HILL COUNTRY  
CUISINE

ENTREES / 24

GRILLED PORK AND FARM EGG WITH ROOT VEGETABLES, SESAME AND RED CURRY

BROILED TILEFISH WITH POTATOES, TURNIPS AND BONE MARROW

POTATO GNOCCHI WITH ROASTED PEAR AND LEEK FONDUE

BEEF SAUSAGE & BEEF TONGUE WITH PICKLES, ONIONS, WHITE BREAD & SAUCE

CHICKEN, SHRIMP & BACON SKEWERS WITH PICKLES, ONIONS, WHITE BREAD &

SAUCE

**FRIED CHICKEN** WITH RED CHILE, BUTTERMILK DRESSING & PICKLED DAIKON +7

**BEEF RIB** WITH PICKLES, ONIONS, WHITE BREAD & SAUCE +7

SWEETS / 7

VANILLA SORBET, CITRUS, MARIGOLD ICE AND SPARKLING WATER

GRILLED PEAR, SUNFLOWER SEED, RYE CROUTONS, AND CHOCOLATE MOUSSE

LEMON ICE BOX PIE WITH LIME ZEST, BAY LEAF AND KIWI

CRANBERRY SHERBET, CITRON, ROSEMARY AND WHITE CHOCOLATE

CHEF  
MAX SNYDER

GM  
ALEXANDER DUBEY

EARLY BIRDS

WE MAKE  
HOMEMADE BAGELS  
LOX & CREAM CHEESE  
MONDAY - FRIDAY  
SUNDAYS TOO

MORNING SERVICE

MONDAY - FRIDAY  
8 - 11:30AM

BRUNCH

SUNDAY 10 - 2PM

DINNER

TUESDAY - THURSDAY  
5 - 10PM  
FRIDAY - SATURDAY  
5 - 11PM

HAPPY HOUR

DISCOUNTED DRINKS & SNACKS  
TUESDAY - FRIDAY  
5 - 6PM

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