

TODAY'S HARVEST
FROM OUR GARDEN

DILL
PEA SHOOTS
FAVA LEAVES
CHERVIL
BROCCOLI
CAULIFLOWER
CARROTS
GREEN ONIONS
CILANTRO
RED MIZUNA
FAVA GREENS
CABBAGE
RADISHES AND THEIR GREENS
MUSTARD GREENS

BITES

OYSTERS ON THE HALF SHELL,
SMOKEY MIGNONETTE / 3.5

PICKLED QUAIL EGG,
CRISPY LEEKS, HOT PAPRIKA / 3

BUCKWHEAT CORNBREAD
WITH HONEY MISO BUTTER

6

VEGGIES

GRILLED BEETS WITH CANDIED
GINGER & SESAME OIL / 8

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 STYLE
SHARING FOR 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, PICKLED VEGETABLES, CHIVES AND RYE TOAST

APPETIZERS / 14

RUBY TROUT CRUDO, TANGERINE, POMEGRANATE, PERSIMMON AND DILL

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

MARINATED BROCCOLI WITH PICKLED TOMATO, GREEN PEPPERCORN & AVOCADO

YUCA DUMPLINGS WITH QUESO OAXACA, ESCABECHE AND WILD OREGANO

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

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 KING SALMON WITH POTATOES, TURNIPS AND BONE MARROW

POTATO GNOCCHI WITH ROASTED PEAR AND LEEK FONDUE

BEEF SAUSAGE & BEEF TONGUE WITH PICKLES, ONIONS & SAUCE

CHICKEN, SHRIMP & BACON SKEWERS WITH PICKLES, ONIONS & SAUCE

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

BEEF RIB WITH PICKLES, ONIONS & 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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