

TODAY'S HARVEST  
FROM OUR GARDEN

DILL  
SPINACH  
BEET GREENS  
CAULIFLOWER  
CARROTS  
GREEN ONIONS  
CILANTRO  
FENNEL FRONDS  
CURLY PARSLEY  
RADISHES AND THEIR GREENS  
MUSTARD GREENS  
CHERVIL  
FAVA LEAVES  
CHAMOMILE

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

GRILLED BEETS WITH CANDIED  
GINGER & SESAME OIL / 8

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

SALAD FROM OUR GARDEN.  
GRILLED & RAW VEGETABLES AND  
TAHINI DRESSING / 17

PITCHFORK  
PRETTY

FAMILY MADE 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 PICKLED BEETS, GREEN GARLIC AND RYE CRISP

APPETIZERS / 14

BROCCOLI CRUDITE WITH PICKLED TOMATO, GREEN PEPPERCORN & AVOCADO

SNAPPER CEVICHE, BLOOD ORANGE, POMEGRANATE, PAPAYA AND DILL

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

CHILLED CARROT SOUP WITH HARISSA, FARRO AND YOGURT

SEARED FOIE WITH STRAWBERRY, SUNCHOKE AND ARUGULA + 5

CAVIAR WITH SMOKED EGG YOLK, CULTURED CREAM AND FRIED POTATOES + 25

STRAIGHT UP  
HILL COUNTRY  
CUISINE

ENTREES / 24

POTATO GNOCCHI WITH CAULIFLOWER AND SUNFLOWER SEED PESTO

KING SALMON WITH SMOKED ROE AND BEET BROTH

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

BUCKWHEAT CRUSTED PORK WITH BLACK EYED PEAS, LIMAS AND CHICKEN YOLK

BEEF SAUSAGE & BEEF TONGUE WITH PICKLES, ONIONS & SAUCE

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

BEEF RIB WITH PICKLES, ONIONS & SAUCE + 9

SWEETS / 7

VANILLA SORBET, CITRUS ICE AND SPARKLING WATER

CHOCOLATE CAKE WITH GRILLED PEAR AND CINNAMON MERINGUE

BANANA PUDDING WITH SHORT BREAD, COFFEE ICE CREAM AND ANISE

ICE CREAM SUNDAE, STRAWBERRY, BANANA, PEANUTS AND HOT FUDGE

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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