

TODAY'S HARVEST
FROM OUR GARDEN

DILL
SPINACH
BEET GREENS
CAULIFLOWER LEAVES
CARROTS
PANSIES
CILANTRO
FENNEL FRONDS
CURLY PARSLEY
RADISHES AND THEIR GREENS
MUSTARD GREENS
CHERVIL
FAVA LEAVES
NASTURTIUM

BITES

OYSTERS ON THE HALF SHELL,
SMOKEY MIGNONETTE / 3.5

PICKLED QUAIL EGG,
CRISPY LEEKS, HOT PAPRIKA / 3

GRILLED FISH COLLAR WITH
GOMAISHO AND SAUERKRAUT / 9

BUCKWHEAT CORNBREAD (GF)
WITH HONEY MISO BUTTER

6

VEGGIES

GRILLED BEETS WITH CANDIED
GINGER & SESAME OIL / 8

ARTICHOKE & ROASTED SPINACH,
W GRILLED CARROT AND VEAL JUS / 13

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

RADISHES WITH GRILLED LETTUCE BUTTER, SESAME AND CHIVES

PICKLED APRICOT AND WATERMELON RADISH WITH ANCHO CHILE AND CAMPARI

CHILLED CARROT SOUP WITH HARISSA, FARRO AND ALMOND + 3

APPETIZERS / 14

SNAPPER CEVICHE, PINEAPPLE, POBLANO, CUCUMBER, AND LIME

BEEF TARTARE WITH BRAISED DAIKON, SHIITAKE AND BROWN RICE CRISPS

BULGUR WHEAT AND DUCK CONFIT SALAD WITH LIVER MOUSSE AND KUMQUAT

CANGREJO TROPICAL, FRIED PLANTAIN, JICAMA AND BANANA KETCHUP

SEARED FOIE AND STRAWBERRIES ON A GRILLED SEMOLINA CAKE + 5

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

ENTREES / 24

POTATO GNOCCHI WITH CAULIFLOWER AND SUNFLOWER SEED PESTO

KING SALMON WITH FAVA LEAF COUS COUS, 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

STRAIGHT UP
HILL COUNTRY
CUISINE

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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