

TODAY'S HARVEST
FROM OUR GARDEN

SPINACH
BEET GREENS
SWISS CHARD
CARROTS
PANSIES
CILANTRO
FENNEL FRONDS
CURLY PARSLEY
ANISE HYSSOP
RADISHES AND THEIR GREENS
TURNIPS
CHERVIL
CHRYSANTHEMUM
SAGE

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

SWISS CHARD AND ARROWHEAD SPINACH
BRAISED IN PECAN MILK / 8

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

RAW TURNIPS FROM OUR GARDEN WITH PARSLEY BUTTER, SESAME AND CHIVES

BRAISED WATERMELON RADISH WITH PICKLED APRICOT, ANCHO CHILE AND CAMPARI

CHILLED CARROT SOUP WITH HARISSA, FARRO AND ALMOND + 3

APPETIZERS / 14

SNAPPER CEVICHE, PINEAPPLE, POBLANO, CUCUMBER, AND MARIGOLD

BBQ'D CRAB WITH COCONUT-CHILE JAM, CUCUMBER AND WILD RICE

BEEF TARTARE WITH HORSERADISH, SHIITAKE AND BROWN RICE CRISPS

BARLEY SALAD WITH DUCK CONFIT, LIVER MOUSSE AND LEMON SORREL

GRILLED MAITAKE, SNOW PEA, PICKLED RADISH GREENS AND FRESH MILK CURD

SEARED FOIE AND STRAWBERRIES ON A GRILLED SEMOLINA CAKE + 5

ENTREES / 24

POTATO GNOCCHI WITH CAULIFLOWER AND SUNFLOWER SEED PESTO

KING SALMON WITH FAVA LEAF COUSCOUS, SMOKED ROE AND BEET BROTH

ROAST PORK IN CHILI OIL, POTATO SALAD, PICKLED CABBAGE AND APPLE KIM CHI

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

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 WITH CUCUMBER ICE AND FERMENTED GINGER SODA

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

TUESDAY - FRIDAY
5 - 6PM

\$3 OFF ALL COCKTAILS, BEER
AND WINES BY THE GLASS
(SHOTS NOT INCLUDED)

\$12 OFF ALL
BOTTLES OF WINE

\$2 OFF ALL SNACKS

\$1 OFF ALL BITES

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