

TODAY'S HARVEST

FROM OUR GARDEN

PEPPERS
CUCUMBERS
SWISS CHARD
CARROTS
PANSIES
CILANTRO
FENNEL FRONDS
CURLY PARSLEY
ANISE HYSSOP
RADISHES AND THEIR GREENS
GREEN TOMATOES
BASIL
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 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

CRUDITÉS FROM OUR GARDEN WITH CHERVIL BUTTER, SESAME AND CHIVES

BRAISED WATERMELON RADISH WITH PICKLED APRICOT, ANCHO CHILE AND CAMPARI

CHILLED TOMATILLO SOUP, ROASTED ZUCCHINI, BASIL AND HOMINY + 3

APPETIZERS / 14

AMBERJACK, GREEN TOMATO SORBET, AVOCADO AND MARIGOLD

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

BEEF TARTARE WITH HORSERADISH, SHIITAKE AND BROWN RICE CRISPS

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

SEARED FOIE ON A GRILLED SEMOLINA CAKE WITH CILANTRO AND LEMON JAM + 5

ENTREES / 24

POTATO GNOCCHI WITH CAULIFLOWER AND SUNFLOWER SEED PESTO

MARROW CRUSTED KING SALMON WITH CHARRED EGGPLANT AND RED PEPPER JUS

ROAST PORK WITH SPICED CHILI OIL, POTATO SALAD AND APPLE KIMCHI

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

COCONUT CAKE WITH BASIL ICE CREAM, CANDIED ORANGE PEEL AND PINEAPPLE

BANANA PUDDING WITH SHORT BREAD, COFFEE ICE CREAM AND ANISE

ROASTED PEACH, FROZEN CREAM CHEESE MOUSSE, OAT STRUESEL BAR

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

\$1 OFF ALL BITES

\$1 QUAIL EGGS

\$2 OFF ALL SNACKS

\$8 SAUSAGE PLATE

\$10 TONGUE PLATE

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