

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

BUCKWHEAT CORNBREAD (GF)
WITH HONEY MISO BUTTER

6

VEGGIES

GRILLED BEETS WITH CANDIED
GINGER & SESAME OIL / 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

CRUDITÉS FROM OUR GARDEN WITH SUNFLOWER SEED PESTO, SESAME AND CHIVES

GRILLED CUCUMBER AND SHIITAKE WITH CORN AND ANCHO CHILE

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

APPETIZERS / 14

TOMATO SALAD WITH SOURDOUGH, BASIL, BLACK CARAMEL AND PECAN

SNAPPER CRUDO, GREEN TOMATO SORBET, AVOCADO AND MARIGOLD

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

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

GRILLED FISH COLLAR, GOMAISHO AND SAUERKRAUT

STRAIGHT UP
HILL COUNTRY
CUISINE

ENTREES / 24

FLOWER-SHAPED PASTA, GREEN CHILE, ALMOND, GRILLED OLIVE AND GOUDA

MARROW CRUSTED TILEFISH WITH EGGPLANT, LEMON AND RED PEPPER JUS

ROAST PORK, RED POTATO SALAD, CABBAGE AND APPLE KIMCHI, BRONZE FENNEL

DOENJANG RUBBED CHICKEN THIGH WITH HABANERO JELLY

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

FROZEN MELON SODA, HERB GRANITA, LYCHEE AND SPARKLING WATER

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

TOASTED PECAN BLONDIE, COLD BREW ICE CREAM AND CARAMEL SAUCE

DARK CHOCOLATE CREME BRULEE, GREEN PECAN PRALINE AND LEMON BITTERS

GRILLED FOIE GRAS, WHITE NECTARINE, CANDIED PECAN AND BOURBON + 12

CHEF
MAX SNYDER

GM
ALEXANDER DUBEY

BANCHAN
&
BARBEQUE

KOREAN'ISH STYLE PREFIX
\$29 PER PERSON

MONDAYS 5PM-10PM

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 QUAIL EGGS

\$1.50 OYSTERS

\$2 OFF ALL SNACKS

\$8 SAUSAGE PLATE

\$10 TONGUE PLATE

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