

TODAY'S HARVEST

FROM OUR GARDEN

PEPPERS
CUCUMBERS
MARIGOLD
CHIVES
PURSLANE
FENNEL POLLEN
AMARANTH
ANISE HYSSOP
CANTELOUPE
GREEN TOMATOES
BASIL
MALABAR SPINACH
SAGE
EGGPLANT

BITES

OYSTERS ON THE HALF SHELL,
SMOKEY MIGNONETTE / 3.5 *

PICKLED QUAIL EGG,
CRISPY LEEKS, HOT PAPRIKA / 3

SPICY CRAB CRACKER WITH
PIMENTO CHEESE / 3.5

GRILLED FISH COLLAR, GOMAISHO AND
SAUERKRAUT / 13

BUCKWHEAT CORNBREAD (GF)

WITH HONEY MISO BUTTER

7

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 / 8

GRILLED CUCUMBER AND SHIITAKE WITH CORN AND ANCHO CHILE

CHILLED TOMATILLO SOUP, ROASTED ZUCCHINI, BASIL AND HOMINY

CHERRY TOMATO, BLACK CARAMEL AND FRESH MILK CURD

GRILLED BEETS WITH CANDIED GINGER & SESAME OIL

APPETIZERS / 16

RED SNAPPER AGUACHILE WITH WATERMELON, HABANERO, BASIL AND ALOE *

ROASTED MAITAKE AND SPAGHETTI SQUASH WITH LIME LEAF AND COCONUT SABAYON

GRILLED CRAB & CORN WITH CUCUMBER, PAPALO AND WILD RICE

CABBAGE AND COLLARD ROULADE WITH GARDEN SALAD AND TAHINI

STRAIGHT UP
HILL COUNTRY
CUISINE

ENTREES / 24

FLOWER-SHAPED PASTA, SHISHITO, ALMOND, GRILLED OLIVE AND GOUDA

MARROW CRUSTED SALMON WITH EGGPLANT, LEMON AND RED PEPPER JUS

RED SHRIMP GLAZED WITH BANANA PEPPER AND GINGER ON PURPLE RICE

GRILLED GOAT LOIN WITH YOGURT, HARISSA AND BLACK GARLIC PASTE

BEEF SAUSAGE & BEEF TONGUE WITH PICKLES, ONIONS & SAUCE

FRIED CHICKEN WITH RED CHILE, BUTTERMILK DRESSING & SLAW + 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

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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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