

Starters

- RAW -

Avocado Green Goddess Salad (V) (GF) shallot crumble, radish, herbs

- CURED -

King Trumpet Carpaccio (VV) (GF) crispy leek, pickled beech mushrooms, watercress salad, herb salsa - CRISPY -

Fried Green Tomatoes and Okra (VV) chili lime spice, fresh chili herb sauce

Old Bay Chicken Wings (GF) fresno chili, garlic, peppercorn aioli Mains

- SMOKED -

Short Rib Pastrami

rye crisps, roasted cabbage, pickled mustard seed, whole grain mustard sauce

- STEAMED AND POACHED -

Beets "Pierogi" (VV)
crispy shallots, chili oil, yogurt sauce

- CRISPY -

"The V" Fried Chicken buttermilk biscuit, braised greens, garlic, aleppo spiced honey

- LOW N' SLOW/BRAISED -

Slow Cooked Short Lamb Shank glazed baby vegetables, taleggio cheese puree, red wine sauce

Sample portion of menu — subject to change

(VV) Vegan | (V) Vegetarian | (GF) Gluten Free