

Small Plates

Heirloom Sweet Mama Squash Puree	\$8
with a Bacon Wrapped Scallop	
Bison, Black Bean and White Bean Chili	\$8
with Crème Fraîche and Cave Aged Cheddar	
Bacon and Eggs	\$8
Scramble Organic Free Range Eggs with Crispy Pork Confit & Herb Butter Sauce	
Surf and Turf	\$10
Salt Cured Bering Sea Scallop and Shaved Raw Dry Aged Sirloin with Herb Relish. Yes Virginia It's Cold and Raw, That's the Way Chef Likes It.	
Classic Grass Fed Dry Aged Bison Tartar	\$8
Made With Much Love. Our Chefs' Personal Old School Favorite.	
Duck, Bison, and Black Tamworth Pâté aka "Joe's Love Squared"	\$8
with Apple Compote, Capers, Hard Boiled Egg, and Red Wine Vinaigrette	
Baby Beets and Black Beluga Lentil Salad	\$8
with Micro Greens and Goat Cheese Vinaigrette	
Jason's Holiday Salad	\$6
Celery and Parsley Roots, Microgreens, Pomegranate, and Citrus Vinaigrette	
Organic Quinoa, House Cured Pancetta, and Micro Greens	\$8
with Julienne Fuji Apple, Walnuts, Feta Cheese and Coriander, Sage Vinaigrette	
House Salt Cure Wild Alaskan Sockeye Salmon Salad	\$9
with Micro Greens, Shaved Onion, Capers, Goat Feta, and Terrace Basil Blossom Pesto Vinaigrette	
Bison Osso Boco	\$10
with Wild Mushrooms and Gremolada	
Cheese Plate	\$12
Hendrick's Farm Bavarian Swiss, Cheddar-Blue, Cow Pie Camembert, and Walnut, Date Goat Cheese	

Large Plates

Black Tamworth Pork Confit	\$24
with Sauté Button Mushrooms, and Brussel Sprouts with Pork Sausage, Tomato, Reduction Sauce and Herb Beurre Blanc	
C&L Farm Grass Fed Dry Aged Bison Steak	\$32
with Root Fries, Reduction Sauce, and Hollandaise	
Cressbrook Farms Grass Fed Dry Aged Beef Steak	\$32
with Root Fries, Reduction Sauce, and Hollandaise	
Cressbrook Farms Grass Fed Dry Aged Flank Steak	\$22
with Root Fries, Reduction Sauce, and Hollandaise	
The Truth	\$24
Grass Fed Dry Aged Bison Tartar with Shaved Onion, Micro Greens, Parmesan Cheese, and Herb Relish. Can You Handle the Truth?	
Pond Raised Duck Breast	\$28
with Caramelized Apple, Crispy House Cured Pancetta Risotto, and Pomegranate, Ginger Relish	
Braised Lamb Shank	\$26
with Baby Spinach, Organic Quinoa, Sweet Potato Puree, and Reduction Sauce	
Grilled Roadside Chicken Adobo	\$24
Boneless Half Bird with Organic Quinoa, Sweet Potato Puree, Collard Greens and Reduction Sauce	
Pan Roasted Wild Alaskan Black Cod	\$29
with Duck Fat, Crispy Bacon Potato Gratin and Sorrel Cream Sauce	
Grilled Wild Alaskan Sockeye Salmon	\$29
with Organic Quinoa, Roasted Root Vegetables, Baby Bok Choy, and Beurre Rouge	
Vegetarian Risotto	\$18
Butternut Squash, Wild Mushroom Risotto with Micro Greens and Tomato, Herb Beurre Blanc	