

# RGE RD

— EAT OFF THE BEATEN PATH —

## appetizers

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### **grizzly gouda-potato perogies** 17

w. cabbage slaw, onion cream, creme fraiche, bacon

### **stone fruit salad** 14

mixed greens, roasted cayenne vinaigrette, herb gournay cheese, honey, compressed zucchini, sumac spiced pumpkin seed

### **beef tartare** 17

pickles, onion curd, pickled horseradish, farro chips

### **hunter's sausage corn dogs** 15

w. pickled onion and Brassica Mustard

### **Wood-oven baked bread** 6.5

w. butter

## desserts \$12

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### **blueberry, thyme and buttermilk semifreddo**

w. thyme shortbread and macerated blueberries

### **peach crème brûlée**

w. macerated peaches and oat crumble

### **squash and dulcey entrement**

blue hubbard squash cake  
w. squash compote, pepita  
dacquoise and dulcey mousse

## mains

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### **butcher's cut beef** MP

w. roasted new potatoes, summer vegetables, mushroom relish, chimichurri, red wine jus

### **redtail farms** 36

#### **pork loin & belly**

w. farro, smoked tomato, grilled field onion, spinach, black garlic jus

### **daily fish feature** 36

w. sprouted lentils, grilled green beans, pickled radish, radish top pesto

### **four whistle farms duck** 38

Birch-wood roasted duck breast and duck leg confit w. miso glaze, barley, peas, butter-poached fennel, red currant jus

### **panisse** 28

w. hemp seed romesco, summer vegetables, grilled kale, pickled onion

### **the road trip** 95 per person

Full table participation required

Let our award-winning kitchen take the wheel for this multi-course adventure.

Dishes range from farm classics to modern and experimental. Not for the faint of heart.

Add on beverage pairings for \$55pp