

RGE RD

— EAT OFF THE BEATEN PATH —

appetizers

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

blueberry, thyme and buttermilk semifreddo

w. thyme shortbread and macerated blueberries

peach crème brûlée

w. macerated peaches and oat crumble

mains

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 & up

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