



dinner

artisan bill of fare: 170127

bread, cheese, charcuterie

sourdough levain, cultured butter 4
cheese fondue, garlic toast, broccolini, andouille 14

choice of: three- 18 six- 36 nine- 54

cheese

red hawk
rioly's run
clothbound cheddar
smokey blue
blackstone
ragged point
sofia

meats

capra
mortadella
prosciutto
coppa
finocchiona
chorizo rioja
saucisson sec
chicken liver mousse
country style pork pâté

small plates

soup du jour a.q.
ale steamed mussels, pozole rojo, chorizo, escabèche 14
grilled octopus, chickpeas, cherry tomatoes, garden mint 16
mushroom toast, bacon, crème fraîche, poached egg 15
ravioli, pioppini mushrooms, lamb bolognese 15
charter oak meatballs, soubise, parmigiano-reggiano 15

hanger steak 31

loaded potatoes, bone marrow jus

venison 36

chestnuts, farro, pumpkin, wild mushrooms

sea bass 35

seafood risotto, abalone, shrimp, saffron

beewench farm chicken 32

kale, spring onions, parmesan polenta

slow braised pork 30

butternut squash hash, black eyed peas, ginger

vegetables

garden greens, cheddar, honey mustard, windrose apples 11
winter kale, local quinoa, pickled beets, lemon 14
whole roasted cauliflower, goat cheese, smoked paprika 13
white cheddar antebellum grits, oyster mushrooms 11
brussels sprouts, guanciale, apples, french lentils 13

wood fired pizza

margherita 15
burrata, 'nduja, arugula, fennel pollen 17
salami, italian sausage, pepperoncini, oregano 17
organic mushroom, leeks, goat cheese, truffle oil 18
pineapple, chorizo rioja, coppa, jalapeño 17
prosciutto, olives, parsley pesto, calabrian chili 17
gorgonzola dolce, onions, spinach, chicken confit 17

artisan supports local, sustainable and organic practices

for parties of six or more a 20% gratuity will be added; no split checks; \$25 corkage - two bottle limit

*please help conserve water, drink more beer, spirits and wine