

DINNER

autumn 2017

SNACKS

- SHIITAKE | *buttermilk, honey* 12
CHAMOMILE RICOTTA | *rye cracker, honey* 7
BLUEFISH PATE | *hi-rise seeded rye, dill* 9
CHICKEN LIVER MOUSSE | *hi-rise concord bread, house mustard°* 9
WARM HOOLIGAN | *caramelized onions, sourdough* 13

STARTERS

- HAY ROASTED OYSTERS | *sorrel cultured butter°* 18
MUSSELS | *jack's abbey lager, fries* 16
KALE SALAD | *buttermilk dressing, almonds* 11
ESCAROLE | *cheddar, apple* 13
ONION SOUP | *swiss cheese* 15
CAVATELLI | *boletes, fennel* 18
BRISKET | *tagliatelle, kale pesto* 20

MAINS

- STURGEON | *trout beans, curry cauliflower, mustard greens°* 30
STEAK TIPS | *pavé potatoes, braised endive°* 29
PORK CHOP | *braised red cabbage, delicata squash°* 28
ROASTED CHICKEN | *roasted carrots, thyme, celeriac puree* 29
DRY AGED RIBEYE | *crispy kale, viking potatoes°* 110

SIDES

- RUSSIAN BANANA POTATOES | *scallions, dill* 9
CHARRED BROCCOLI | *preserved lemon* 9
BRUSSELS SPROUTS | *fish sauce caramel, mint* 8
SALT ROASTED SWEET POTATOES | *molasses, chili* 9



Bread service from our sibling, Hi Rise Bread Co.

Please notify your server if anyone in your party has a food allergy

°Consuming raw or undercooked foods increases your risk of food borne illness

Printed 11/21/2017