

SMALL FARE

POTSTICKERS • 10

dumpling, napa cabbage slaw,
black bean hoisin

RANGOON • 9

boursin, pineapple cream cheese, chive,
house sriracha, ginger soy, wasabi aioli

BRUSCHETTA • 13

brie, gremolata, pickled grapes, focaccia

FERMENTS & PICKLES • 8

chef's selection

CAULIFLOWER • 9

buffalo sauce, blue cheese crumbles, ranch

HUMMUS • 8

garbanzo, lebanese spice, sweet pepper,
pickled okra, grilled pita, black pepper cracker

MEZE PLATE • 12

red pepper hummus, tabbouleh, ajvar, feta,
caponata, za'atar pita

SQUASH BOXTY • 8

potato, zucchini, carrots,
radish, mushrooms

RUSSIAN SALAD • 13

fingerling potatoes, dill aioli, chives, beets, tomato,
beer mustard, beet gastrique

PLANTAIN • 4/7

ginger peach catsup,
green curry aioli

POUTINE • 8

hand cut potato, fontina,
peppered white gravy

HOUSE • 5/9

pickled strawberry &
grape, goat cheese,
walnut, blueberry vin

SOUP • 4/6

chef's selection

FARE

GNOCCHI · 17

seasonal squash, walnuts, radish, kale,
artichoke, brown butter

EGGPLANT PARM · 15

chevre-stuffed roma tomato, arrabiatta,
pecorino, tarragon oil

CAVATELLI · 14

basil pesto, cherry tomato, spinach,
artichoke, red onion, caper, kalamata,
feta, white wine, olive oil

NOODLE BOWL · 15

green curry broth, sweet potato lumpia,
carrot, mushroom, egg, radish

TACOS · 14

black bean salsa, red cabbage,
chipotle aioli, chihuahua cheese,
avocado, crudo

PAD THAI · 15

tofu, poblano, snap pea, shiitake,
broccoli, carrot, sweet chili peanut sauce, cashew

RIGATONI · 14

cremini, onion, red pepper,
greens, cajun cream

FEIJOADA · 15

black bean stew, seitan, plantain, egg

BAKED ZITI · 16

salcissia, red pepper, caramelized onion,
spinach tomato cream sauce, fontina

GYRO · 15

eggplant, roma tomato, onion,
pickled cucumber, herb aioli

TOFU MAKHANI · 16

tofu, tomato, cauliflower,
makhani coconut cream, basmati rice

**ANGEL HAIR
ZUCCHINI**

5

**FARM
BOUNTY**

6

**BEANS &
RICE**

5

**BROWN BUTTER
POTATOES**

6

DESSERT

BROWNIE · 8

chocolate, strawberry sorbet,
berry compote

PLANTAIN SPLIT · 9

coconut & vanilla ice creams,
strawberry sorbet, cinnamon dusted plantain,
cocoa drizzle

AFFOGATO D'ITALIA · 7

salted caramel ice cream, espresso, cookie

CREME BRULEE · 9

chocolate, orange, espresso

PEDRO XIMENEZ

SHERRY · 3 / 6

raisin, fig, dark chocolate, coffee

JEFFERSON'S

GROTH CASK · 7 / 14

additionally aged in groth cabernet casks

BALVENIE 14

CARIBBEAN CASK · 8 / 16

finished in caribbean rum barrels

BOURBON MILK PUNCH · 8

old bardstown, cream, brown sugar,
vanilla, nutmeg

BRANDY ALEXANDER · 10

camus vs cognac, house chocolate liqueur, cream

COFFEE

3

AMERICANO
CAPPUCINO
COLD BREW

4

ESPRESSO

3

HOT TEA

3