

COLD FARE

*** GF	Oysters*	\$4.50
	Rotating Selection ~ Pico Verde	EA
GF*	Egg & Chips	\$8.50
V	62 Degree Celsius Egg ~ Potato Chips ~ Truffle Oil	
	Beef Tartare*	\$19.00
	Smoked Bone Marrow Aioli ~ Cured Egg Yolk ~ Brioche	
	Smoked Pork Salceson	\$16.00
	Horseradish Mayo ~ Rye Cracker ~ Pickled Beets	
GF*	Beet Aguachile	\$14.00
VV	Marinated Beets ~ Cucumber ~ Avocado ~ Tostada	

HOT FARE

*** GF*	Grilled Oysters	\$4.50
	Rotating Selection ~ Seasonal Sauce	EA
*** GF	Octopus & Chorizo Stew	\$20.00
	Chickpeas ~ Potato ~ Morita	
GF	Pork Belly	\$19.00
	Harissa Glaze ~ Chermoula ~ Carrot Puree	
V	Pierogi	\$18.50
	Farmer's Cheese ~ Potato ~ Onion ~ Sour Cream	
GF	Buckwheat Risotto	\$17.50
V	Buckwheat Groats ~ Smoked Mushrooms ~ Parmesan	
GF	Sweet Potato Tacos (2)	\$12.00
V	Mole Blanco ~ Salsa Cruda ~ Feta	

HEARTH FARE

GF	Market Whole Fish	M.P
	Mole Verde ~ Salsa Morita ~ Tortillas	
GF*	Flat Iron Steak	\$38.50
	Peterson Craft Meats ~ Sauce au Poivre ~ Green Peppercorns ~ Potato Pave	
GF	Duck ~ Two Ways	\$38.00
	Wild Acres Duck ~ Mole Rosa ~ Spiced Lentils ~ Beets	
GF	Smoked Lamb Shank	\$38.00
	Farm + Sparrow Polenta ~ Gremolata ~ Crispy Shallot ~ Cream Chard	
GF	Smoked Half Chicken	\$36.50
	Chimichurri ~ Beet Horseradish Cream ~ Cabbage	
GF	Grilled Double Cut Porkchop	\$35.50
	Utecht Farms ~ Smoked Pear Puree ~ Mustard Vin ~ Braised Saurkraut	

BAR FARE

	» Sub Gluten Free Bun	\$2.00
	Duck Burger	\$15.50 Double \$18.50
	House Ground Duck ~ Oklahoma Onion Style ~ Mustard Pickles ~ Milk Bun ~ Dijonnaise ~ Havarti Cheese	
	» Add Duck Bacon \$6.00 » Add Duck Egg \$4.00	
	House Smash Burger	\$12.50 Double \$15.50
	House Beef Blend ~ Griddle Onions ~ Mustard Pickles White BBQ ~ Milk Bun ~ American Cheese	
	Fried Chicken Sandwich	\$13.50
	Chicken Tenders ~ White BBQ ~ Milk Bun ~ Mustard Pickles	
	Fried Bologna Sandwich	\$11.50
	House-Made Bologna ~ Pimento Cheese ~ Mustard Pickles	
GF*	Waffle Fries	\$7.50
V	» Add White BBQ	\$3.00

VEGETAL FARE

GF	Roasted Carrots	\$16.00	Caesar	\$16.50
V	Yogurt ~ Sunflower Dukkah ~ Mint		Romaine ~ Smoked Whitefish ~ Toasted Bread Crumbs	
GF	Brussel Sprouts	\$17.00		
V	Chili Crisp ~ Orange Gel ~ Fennel Cream			
GF*	Fingerling Potatoes	\$15.00	GF	Arugula & Cabbage
	Duck Fat ~ Gruyere Cheese Soubise ~ Persillade		V	Dill Vinaigrette ~ Orange ~ Sunflower Seeds ~ Feta

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please Inform your Server of any dietary allergens or restrictions as not all ingredients are listed in the item description.
VV = Vegan, V = Vegetarian, *** = Shell Fish Allergen, GF = Gluten Free(Cross Contamination via Fryer *)

Beverage Menu

Cerro Spark Abstinence, Yerba Mate, Grapefruit, Raspberry, CO ₂	\$14	Coffee	\$4
Little Time Off Abstinence, Thyme, Lime, Orange, Amaro Soda	\$13	Rishi Hot Tea English Breakfast, Earl Grey, Jade Cloud, Chamomile	\$3
Dry Wit Bruce	\$9	Iced Tea	\$4
Dry Wit Salinger	\$9	House Lemonade	\$4
Alta Leisure Soda	\$8	Arnie Palmer	\$4
Bauhaus "NAH" Hoppy Brew	\$5	Coke	\$3
		Diet Coke	\$3
		Sprite	\$3
		Ginger Ale & Ginger Beer	\$3
		La Croix Soda Water	\$2

Dessert Menu

^{GF} _v Chocolate Budino Hazelnut Cream ~ Burnt Meringue ~ Cocoa Nibs	\$10
^{GF} _v Basque Cheesecake Salted Caramel Ice Cream ~ Apple Compote	\$10
_v Pączek Filled Polish Donut ~ Brown Butter Glaze Raspberry or Lemon Curd	\$4.50 EA
^{GF} _{vv} Seasonal Sorbet	\$6

After Meal Libations

Black Manhattan Eagle Rare, Averna, Angostura, Orange	\$16
Milano Torino Negroni Antica, Cocchi di Torino	\$14
Brandy Alexander St Remy, Creme de Cacao, Cream, Cinnamon	\$14
Carajillo Tequila, Licor 43, Ancho Reyes, Coffee Concentrate	\$14
Baltimore Rainwater	\$12
Madeira	
Maestro Sierra PX	\$11

