

# THE KITCHEN

AMERICAN BISTRO

## SNACKS

- SPICED NUTS 6
- FRIED CHEESE CURDS 8  
green goddess dressing & arugula
- ROASTED PEAR &  
RICOTTA BRUSCHETTA 8
- HUMMUS & CRUDITÉ 8  
seasonal vegetables
- PROSCUITTO CROSTINI 3.5 each  
radish & house giardiniera
- OYSTERS\* 3.5 each  
classic accompaniments

## SIDES

- FRENCH/GARLIC FRIES 6
- ROASTED SQUASH 7
- SAUTÉED GREENS 7
- BRUSSELS & PANCETTA 8
- DUCK FAT POTATOES 9
- WILD MUSHROOM GRATIN 9

## DESSERTS

- STICKY TOFFEE PUDDING 9  
pecans & vanilla ice cream
- DARK CHOCOLATE BROWNIE 12  
salted almond crunch, malted vanilla ice  
cream & fudge
- COOKIE PLATE 11  
toffee crunch, chocolate pistachio  
& lemon fennel crinkles
- BEIGNETS 9  
strawberry cream ice cream, lemon curd  
& marcona almond
- NATHAN MILLER CHOCOLATES 5  
ask for daily selection
- HOUSE MADE ICE CREAM 6  
OR SORBET

## STARTERS

- THE KITCHEN TOMATO SOUP 4/7  
with olive oil
- GREEN SALAD 13  
shaved apple, smoked walnuts, popped amaranth & red wine vinaigrette
- SLAGEL FARM DRY AGED STEAK TARTARE\* 17  
cured black olive, caperberries, egg yolk & toasted sourdough
- STEAMED MUSSELS 18  
poblano, coriander, coconut & grilled sesame baguette
- CRISPY BRUSSELS SPROUTS TARTINE 12  
caramelized onion, sage pesto, ricotta, crispy garlic & arugula
- SEARED SCALLOPS 19  
cauliflower mash, melted leeks, blood orange & shaved brussels sprouts
- CHEESE OR CHARCUTERIE PLATE 19  
chef's selection of 3 cheeses or 3 salumi with accoutrements
- SEAFOOD PLATTER\* 80  
oysters, clams, smoked mussels & king crab

## MAINS

- PASTA BOLOGNESE 18/26  
beef, pork, lamb, tomato & parmesan
- SPRING GNOCCHI 18/26  
fresh gnocchi, braised lamb, spinach, mint & smoked pecorino
- CHITARRA 18/26  
wild mushroom, white wine, cream & shallot
- GREEN CIRCLE FARMS ROASTED HALF CHICKEN\* 29  
grilled swiss chard, yukon gold potatoes & herb aioli
- ROASTED SQUASH RISOTTO 18  
pistachio picada, house made ricotta & parmesan
- KILGUS FARMSTEAD ROASTED PORK LOIN 30  
creamy polenta, pears & crispy pork skin
- SLAGEL FARMS DRY AGED BEEF SIRLOIN\* 29  
brown butter potatoes, wild mushrooms & grilled red onion
- GREAT LAKES WHITEFISH 32  
bulgur wheat, tomato, shaved fennel & caperberry salad
- SKUNA BAY PAN SEARED SALMON 35  
mckaskle farms basmati rice, roasted root vegetables & spring pesto
- PAINTED HILLS RIBEYE\* 48  
duck fat potatoes, dill & mustard butter

*Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.*