

THE KITCHEN

AMERICAN BISTRO

SNACKS

HUMMUS 5
paprika, olive oil, cumin & toast

DEVILED EGG 2 each
bacon, chives & sumac

ROASTED BEETS 6
goat cheese

HAM & GOAT GOUDA FRITTERS 6

MEATBALLS 8
beef, pork, calabrian chilis & parmesan

OYSTERS* 3.5 each
classic accompaniments

SIDES

FRENCH/GARLIC FRIES 6

SAUTÉED GREENS 4

BRUSSELS SPROUTS 6

SIMPLE GREENS 4

POTATO PURÉE 5

CREAMY POLENTA 6

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & buttermilk ice cream

NUANCE CHOCOLATE TORTE 11
single origin madagascar chocolate,
hazelnuts & whipped cream

LEMON TART 8
whipped cream

ORANGE CREAM PANNA COTTA 9
crème fraîche, citrus & coconut tuile

HOUSE MADE ICE CREAM
OR SORBET 5

STARTERS

THE KITCHEN TOMATO SOUP 4/7
olive oil

GREEN SALAD 9
blue cheese, sherry vinaigrette & candied pecans

CABBAGE SALAD 10
apples, blue cheese, parsley, almonds & caraway

GARDEN SWEET FARM ASPARAGUS 11
sunny side up duck egg & prosciutto

LAMB MERGUEZ SAUSAGE 12
black beluga lentils & cumin yogurt

AVOCADO TOAST 13
peeky toe crab, lime & cilantro

STEAMED MUSSELS 16
madras curry cream & cilantro

CHICKEN LIVER PÂTÉ 11
summer strawberry jam & toast

MAINS

PASTA BOLOGNESE 18
beef, pork, lamb, tomato & parmesan

PASTA CARBONARA* 20
house made tagliatelle, bacon, cream & egg yolk

RISOTTO 18
hazel dell mushrooms & parmesan

SEARED SCALLOPS 34
carolina gold rice, carrot, blood orange & radicchio

KOBERSTEIN RANCH DOUBLE CHEESEBURGER* 17
mornay, arugula, pickled onion, dijon & garlic fries

GRILLED PORK CHOP 29
anson mills polenta, bacon, sautéed greens & anchoiade

SOCKEYE SALMON 28
fingerling potatoes, fennel, orange, dill & pernod broth

WISDOM FARM GRILLED CHICKEN 26
couscous, cucumber, almonds & cumin yogurt

LONGS PEAK GRILLED LAMB T-BONE* 34
freekeh, pine nuts, pomegranate, za'atar & preserved lemon vinaigrette

KOBERSTEIN RANCH DRY AGED RIBEYE STEAK* 34
potato beet gratin, sautéed greens & hazel dell mushrooms

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