

| Lunch | September | 2019 |

Whole wheat farmers bread  
Allium butter, charred onion ash  
½ Loaf | \$6 | Whole Loaf | \$12

Farmhouse cheese | \$10  
local honeycomb, bee pollen, jam, grilled bread

Harvest vegetables | \$14  
vegetables from the farm, sabayon

Ancient grains | \$14  
chanterelles, roasted squash, swiss chard, pumpkin seeds,  
squash puree

Yellow chanterelle tartine | \$14  
scrambled eggs, herb ricotta

Breakfast sausage | \$16  
smashed navy beans, onions & peppers, fried egg

Dry aged Cheeseburger | \$19  
tomatoes, onion, warm potato salad

Dry aged steak sandwich | \$26  
tomatoes, herb butter, wild greens

Carrot cake | \$10  
crème fraiche, brown butter, candied walnut, crumble

Compressed melon | \$8  
sweetened labneh, house granola, toasted pistachios

Our mission is to cultivate a better relationship and system with  
organic produce, ethically raised animals and creative cuisine.

\*\*We politely decline menu modifications. Please inform your server of  
any allergens or dietary restrictions. \*\*

| Dinner | September | 2019 |

Our Harvest Dinner | Let us cook for you  
entire table participation is required | \$45 per

Whole Wheat Farmers Bread  
allium butter, onion ash  
½ loaf | \$6 | whole loaf | \$12

Harvest Vegetables | \$14 | Large \$20  
vegetables from the farm, sabayon

Grilled Leeks | \$12  
fermented chili aioli, 63° egg, breadcrumbs

Ancient Grains | \$14  
chanterelles, roasted squash, swiss chard, pumpkin seeds,  
squash puree

Coal roasted Beets & Carrots | \$15  
labneh, apple molasses, toasted walnuts

Lamb ragu | \$15  
buttered grits, labneh, dukkha

Chicken from the Hearth ¼ \$18 | ½ \$30  
charred corn & green onion, fermented chili salsa

Dry Age Chuck Eye Steak | \$35  
heirloom tomatoes, herb butter, jus

Coal Roasted Squash | \$8  
brown butter, onion vinaigrette, pumpkin seeds

Grilled runner beans | \$7  
spiced crema, toasted pumpkin seeds

Melon | \$9  
semi sweetened labneh, granola, toasted pistachio

Carrot Cake | \$10  
crème fraiche, brown butter, crumble, candied walnut

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