

NOSHES

GREEN DEVILS	5
add anchovy -3 add hot sauce -1	
CHICKEN LIVER MOUSSE	13
Served on griddled potato pullman with cherry caramel	
DIP & CHIPS	14
Beets, caramelized onion sour cream, egg jam, smoked trout roe	
CARAWAY CAESAR	16
Radicchio, potato pullman crumbs, grana padano & lemon	
TROUT CARPACCIO	22
Thinly sliced steelhead trout with pickled ramp relish & buttered rye toast	

MAINS

PRESSED CHICKEN PAPRIKAS	30
Served with Szegedi hot paprika and onions, side of dill buttermilk ranch & charred lemon	
SEMOLINA DUMPLINGS & MORELS	29
Swimming in a lovely chicken broth with market carrot & spring onion	
LAMB STUFFED CABBAGE	32
with pickled green tomato	
HERITAGE PORK SHOULDER STEAK	35
Seared in the cast iron. Served over a bed of dressed fava leaves, dandelion & mustard greens	

SIDES

ASPARAGUS	14
Blanched & chilled. Served with a dollop of goat's milk curd, olive oil & lemon	
CRISPY SCHMALTZ POTATOES	13
Served with schmaltz aioli & fried sage	
WILD MARKET GREENS	16
Crispy pork skin & caper shallot vinaigrette	

5% KITCHEN APPRECIATION FEE

BY APPLYING AN AUTO 5% GRATUITY WE ARE WORKING TOWARD BRIDGING THE PAY GAP BETWEEN THE SERVERS & THE KITCHEN STAFF, WHO ARE LEGALLY UNABLE TO RECEIVE TIPS FROM THE POOL. WE WELCOME ANY QUESTIONS YOU HAVE ABOUT THIS POLICY.