



### Starters

Leafy green salad, sherry soy vinaigrette, hard-cooked egg, croutons	7
Selection of three cheeses by Bedford Cheese Shop with condiments	12
Chickpea soup, piperade, smoked paprika	8
Smoked ham hock rillettes, pickled turnips, sweet and sour greens	13
Marinated mussels, white beans, tomato confit, fennel	9
Rabbit terrine, golden delicious mustard, hazelnuts	14
Cured arctic char, shaven Brussels sprouts, capers	12

### Main Course

Duxelles-stuffed chicken, creamed broccoli, broccoli stem jus	19
Skate, carrot browned butter puree, fennel hearts, lemon parsley sauce	18
Gemelli, roasted cauliflower, cerignola olive, grana padana	12/17
Daube de boeuf, glazed aromatic vegetables, red wine sauce	23
Pork tenderloin, mustard fond de viande, braised cabbage	22
Hake, sherry caper vinaigrette, green lentils, chard	21
Griddled Pat LaFrieda burger, dill pickle sauce, French fries	14
w/ Chandoka cheddar	15

### Sides 5

French fries

Glazed aromatic vegetables

Bacon-braised cabbage

Green lentils

Jake Eberle, Chef/Partner