

Chef's Daily CRavings

THIS WEEKS FEATURED LOCAL PRODUCERS
ARE T-MEADOW FARMS, FLAT #12 MUSHROOMS, WINTER FARMS &
ALLEYWAY GARDENS

-APPETIZERS- CHEF'S CHARCUTERIE BOARD

ALL CHARCUTERIE PRODUCED IN-HOUSE WITH T-MEADOW FARMS HERITAGE BREED PORK
*crespone, guanciale, speck, smoked ham, coppa, olive oil marinated Flat #12 mushrooms,
pickled vegetables, house focaccia 16*

PORK MEATBALLS

T-Meadow pork meatballs, housemade ricotta, natural jus 9

RIBS

coffee-rubbed T-Meadow Farms bone-in pork belly, cheddar mash, chorizo oil 12

BONE MARROW

Flat #12 mushroom duxelle, house focaccia 12

DUCK WONTONS

fried duck wontons, roasted oyster mushrooms, chive blossoms, mushroom jus 9

BREAD SALAD

Alleyway cherry tomatoes, pickled green tomatoes, spinach pesto, housemade bleu cheese, frisee 8

ROASTED SALAD

carrots, eggplant, fried spinach, arugula, roasted peanuts, spicy maple vinaigrette 8

FRIED FLAT #12 MUSHROOMS

garlic aioli 8

-ENTREES-

TAGLIATELLE

tomato, spinach, zucchini, squash, white wine 23

OXTAIL

housemade cavatelli, natural jus, Flat #12 oyster mushrooms 24

PAPPARDELLE

spring onion pasta, Flat #12 oyster mushrooms, bone marrow cream 24

PORK BROCHETTE

citrus couscous, asparagus coins, roasted oyster mushrooms 25

T-MEADOW CENTER PORK LOIN

tarragon mashed potatoes, asparagus 26

LAMB

saffron rice, butifarra dulce, butiffara d'Ou, asparagus vinaigrette 26

