

Chef's Daily CRavings

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

-APPETIZERS-

RED SALAD

*lola rossa, red bibb, pickled red onions, pickled rhubarb, strawberries,
black pepper vinaigrette 9*

GLACIER POINT OYSTERS

on the half shell, lemon gastrique 16

SHRIMP

black rice, mustard greens, Alleyway tomatoes, remoulade 13

PEAS & CARROTS

fresh peas, risotto, carrot vinaigrette 8

STRAWBERRIES

farmer's market strawberries, creamy house ricotta, arugula, honey 8.5

-ENTREES-

DUCK

duck leg confit, lola rossa, red bibb, arugula, 7 minute egg 24

FETTUCCINE

housemade pasta, spring onion pesto, Alleyway tomatoes, house ricotta 23

PAPPARDELLE

*housemade spring onion pasta, Flat #12 oyster mushrooms,
beet greens, bone marrow cream 24*

CAPELLINI

housemade pasta, house cured bacon, rosemary, garlic scapes 22

CHICKEN & RICE

*lightly smoked chicken thighs, garlic scapes, local snap peas,
saffron rice, spring garlic greens 23*