

Chef's Daily CRavings

THIS WEEKS LOCAL PRODUCERS:
FLAT #12, ALLEYWAY GARDENS, THORPE'S, ARDEN, WINTER,
SCHWAB'S, PAINTED MEADOW, AND T-MEADOW FARMS

-APPETIZERS-

GLACIER POINT OYSTERS

on the half shell, lemon gastrique 13

ASPARAGUS SALAD

roasted asparagus, cured egg yolk, roasted scapes, house cured speck, scape pesto 10

RABBIT TENDERLOIN

house smoked bacon, focaccia croutons, cherry gastrique 12

STRAWBERRIES

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

POTATO GNOCCHI

house cured nduja, swiss chard 10

ROASTED SPRING VEGETABLE SALAD

beets, turnips, spring onions, carrots, carrots, house crème fraîche, carraway vinaigrette 10

RABBIT MEATBALLS

house ricotta, natural jus 11

-ENTREES-

FETTUCCINE

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

MONKFISH

green tomato salsa verde, mustard greens, sweet potatoes 28

PAPPARDELLE

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

SMOKED CHICKEN THIGHS

saffron rice, scapes, roasted turnips, carrot top pesto 24

RAVIOLI

mustard greens, turnip greens, beet greens, ricotta, brown butter mascarpone 23

EMPTY PIEROGIES

pierogies, potato broth, rainbow chard, pea shoots, basil oil 21