

# DINNER MENU

'MEANT TO BE SHARED'

TUESDAY - THURSDAY 5:00 - 9:00

FRIDAY - SATURDAY 5:00 - 9:30

## SMALL PALATE

### WARM MARINATED OLIVES

Castelvetro olives, lemon zest, garlic over a bed of arugula with balsamic reduction

\$9.00

### BACON-WRAPPED DATES

bacon, medjool dates, goat cheese, marcona almond, rosemary honey

\$14.00

### POMME FRITES

\$8.00

### BRAISED KALE & SMOKED TOMATO

\$9.00

### RED RICE & 'BEANS'

Carolina Gold Rice, Trinity, Iron & Clay Peas ('Beans')

\$13.00

### FRIED BRUSSEL SPROUTS

split brussels, harissa honey vinaigrette

\$12.00

### ROASTED TOMATO BASIL SOUP

roasted tomato & vidalia onion, basil, buttered croutons (this is a vegan and gluten-free dish without the croutons)

\$8.50

### EMPANADAS

Colombian-style corn flour served with apricot agrodolce, Colombian aji salsa

duck confit (3) \$19.00 (+1 duck - add \$5)

-potato, corn, red pepper (4) \$16.00

### ROCKIN' SLIDERS ON BRIOCHE \*\*

ground short-rib & brisket, American cheese, mayo, pickled red onion, sriracha ketchup, grilled brioche --per the chef, this item is served medium rare unless otherwise requested

\$19.50

### PULLED CHICKEN SLIDERS

48 hour braised chicken, pear-hoisin BBQ sauce, red cabbage slaw, grilled brioche

\$17.00

We source from local farms & artisans whenever possible -- Most of our dishes contain something from our local food system

## ARTISANS BOARDS & SALADS

### RACHEL & JOSE'S CHEESE

Cheese sourced from local Orrman's Cheese Shop assorted accoutrement (house-made preserves, figs, smoked almonds, toasted baguette)

Cheesemonger Plates --add cheese \$7.00 each

3 cheese - \$19.50 --add meat \$7.50 each

5 cheese - \$30.00 --additional \$3.00 for

Iberico chorizo or duck prosciutto

### SKILLET SPOONBREAD

like cornbread and corn pudding in one, served with grass-fed honey butter

\$14.00

### OLIVE TAPENADE

grilled bread, Castelvetro olives, goat cheese, garlic, maldon salt (this is a vegan dish without the goat cheese)

\$16.00

## THE PALATE

### MUSSELS IN WHITE WINE

white wine, garlic, butter, toasted baguette

-add Colfax Creek Farm chorizo \$3.00

\$22.00

### FIREHOUSE MEATBALLS

Italian style meatballs, Pomodoro sauce, mozzarella, 2 slices ciabatta

\$20.00

### 3-DAY PORKBELLY

slow roasted pork belly, brown butter parsnip puree, port wine & arbol honey, pickled red onion & American Beauty berries

\$22.00

### 2-DAY MARINADE NY STRIP \*\*

celery root pomme puree, fried brussels, ramp greens & sorrel 'chimichurri'

-expect longer wait times on this item

\$38.00

### LAMB SHANK "OSSOBUOCO"

16 oz braised lamb shank, red wine lamb demi glace, caramelized green garlic couscous, citrus & arugula gremolata

\$42.00

### ARTISAN'S BURRATA SALAD

Burrata cheese, mixed greens, bruléed fresh figs, campari tomatoes, simple vinaigrette, green garlic confit, watermelon radish, toasted pepitas

\$17.00

### SPICED WINE-POACHED PEAR SALAD

whole poached pear, mixed greens, radish, pistachio, cranberry, pear vinaigrette -add gorgonzola or goat cheese \$2.50

\$16.00

### SHRIMP ARTICHOKE SALAD

grilled jumbo shrimp & artichoke hearts, red onion, simple vinaigrette, mixed greens with arugula, capers, balsamic reduction

\$19.50

### HEIRLOOM TOMATO & RICOTTA SALAD

Heirloom tomato, house-made honey ricotta, strawberry balsamic, basil & mint chiffonade

\$13.00

### GRILLED SPANISH OCTOPUS

slow red-wine-braised octopus, quick-fried cauliflower, Colombian chorizo, parsley & frisee salad, house-made pickled red onion, apricot agrodolce

\$24.00

### SHRIMP & GRITS

jumbo shrimp, Marsh Hen Mill white cheddar grits, low country roux, andouille

\$29.00


## SCALLOPS TWO WAYS

### SCALLOPS ANDALUSIAN

Diver scallops baked in Andalusian red pepper & tomato sauce, melted manchego cheese, toasted ciabatta (this is a gluten free dish without the toasted ciabatta)

\$36.00

### SCALLOPS & JALAPENO CREAM CORN



seared diver scallop, jalapeno & cilantro creamed corn, rabbit sausage, chili crisp, Hungarian pepper & black garlic oil 

\$38.00

For parties of 6 or more, a 20 % gratuity will be added. Any checks left unsigned will be settled with a 20% tip.

\*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DRINK. EAT. ART. COMMUNITY

 Vegan  
 Gluten Free