

## PLATES

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### BRUSSEL SALAD / 15

shaved brussels sprouts, dried cranberries, chevre frais, puffed wild rice, apple cider vinaigrette

### GRILLED CAESAR SALAD / 17

roma crunch baby romaine, cured egg yolk, pana grata, boquerones, fines herbs, parmigiano reggiano

### CURRIED CAULIFLOWER / 18

madras rubbed roasted cauliflower, spicy green coconut curry, crunchy chickpeas, goat yogurt, pickled aji dulce pepper

### BUTTERNUT SQUASH SOUP / 12

pomegranate seeds, toasted pepitas, creme fraiche, fines herbs

### ROASTED ACORN SQUASH / 16

salsa macha, crema, spiced pepitas, prairie fruits feta, cilantro

## MAINS

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### BRAISED SHORT RIB / 36

potato and herb crusted Kilgus beef, Janie's Mill bloody butcher grits finished with chevre frais, pickled tropea onion, beef jus

### BLACK GARLIC AND MAPLE PORK CHOP / 34

Kilgus Farmstead center cut bone-in pork chop, braised greens, farro, roasted apple

### MUSHROOM RISOTTO / 33

trumpet royal, maitake, cahokia rice, pecorino romano, chevre frais, fines herbs, soft duck egg, crispy shallot, mushroom brodo, chili crisp

### RUBY TROUT / 38

pan seared steelhead trout, salt roasted yukon gold potatoes, shallot cream, trout roe, herb oil

### ABUNDANT PASTURES HALF CHICKEN / 55

serving for two, roasted fingerling potatoes, broccolini, chicken demi, grilled lemon

## FIVE COURSE CHEF'S DINNER ★

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### 85 / PERSON

Enjoy a five-course tasting menu curated by Executive Chef Garron Sanchez, chosen from our current seasonal menu with the occasional special addition.

### +45 / ADD WINE PAIRING

All guests at your table must enjoy the chef's choice experience. Ask server for details.

## BOARDS

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### CHARCUTERIE AND CHEESE / 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

### PRAIRIE FRUITS CHEESE PLATE / 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

### BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled focaccia, kumquat marmalade, toasted cashew, local honey, herb salad, pickled fennel

### CHÈVRE EN CROUTE / 20

PFF chèvre, puff pastry, Luna's Farm oyster mushroom conserva, olive tapenade, preserved lemon

Please allow additional time to bake from fresh.

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.