

PLATES

VICHYSOISE | 14

cold creamy potato and leek soup, spring peas, pea tendrils, herb oil, crème fraîche, crispy golden leeks

BEET SALAD | 17

chioggia, golden, and ruby beets, chèvre mousse, shaved fennel, toasted pistachio, meyer lemon vinaigrette

HAMCHI CRUDO | 19

ramp top coconut milk, yuzu kosho, chili crisp, Granny Smith apple, kohlrabi, radish, toasted coconut

SHRIMP AND AVOCADO TOAST | 18

smoked rock shrimp, avocado mousse, breakfast radish, spring peas

ARUGULA SALAD | 15

shaved asparagus, oven roasted tomatoes, toasted pine nuts, feta cheese, lemon vinaigrette

ASPARAGUS SIDE | 15

country ham, red eye glaze, cured egg yolk, pecorino

MAINS

FREGULA MUSSELS | 30

icy blue mussels, n'duja sausage, fregola sarda, saffron tomato cream, shaved fennel, grilled focaccia

ALASKAN HALIBUT | 50

white asparagus, miso beurre blanc, spring pea salad, lemon agrumato

SPRING PEA CAVATELLI | \$32

house made pasta, snap peas, snow peas, volpi prosciutto, pecorino, crème fraîche

SMOKED HALF CHICKEN | 55 (SERVES TWO)

brown butter cornbread, spring veg vinegar slaw, carolina gold bbq

FLAT IRON STEAK | 42

8 oz fischer farms flat iron steak marinated with aji panca, sikil pak, charred scallion relish, grilled lime

LAMB SHOULDER | 45

slow cooked lamb, salt roasted potato, butter braised leeks, lamb jus

FIVE COURSE CHEF'S DINNER ★

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

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

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.

BAKED BLOOMY / 17

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

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.