

DINNER MENU



SMALL PLATES & SHAREABLES

MACRINA BAGUETTE

tomato pesto, butter, sea salt 6

OLIVES & SMOKED ALMONDS

aromatics and spices, crostini 12

CHEESE & CHARCUTERIE

rotating selection of assorted cheeses and cured meats, cornichon, piparra pepper, dijon mustard, jam, grilled bread, sardinian cracker 32

HARVEST GREENS SALAD

pear, toasted pecan, bleu cheese, chive, herb vinaigrette 16

CHICORY SALAD

dried fig, manchego, toasted hazelnut, fig vinegar 16

SALMON RILLETTE

house-smoked salmon rillettes, cornichon, pickled onion, dijon, baguette 17

HOUSEMADE PANSOTI RAVIOLI

braised greens & ricotta filling, walnut sauce, wild mushroom ragout, pickled pepper, parmigianoreggiano 22

SMOKED SCALLOP CHOWDER

potato-leek velouté, potato, carrot, chive 19

ROASTED PORK BELLY

brussels sprout slaw, agrodolce winter squash, sultanas, fried sage 18

MAINS

PAN-ROASTED BLACK COD

french lentils, sea beans,, green olive, parsley leaves, arugula pistou 45

HONEY-GLAZED MUSCOVY DUCK BREAST

blue-cheese polenta gnocchi, honey-poached fig, butter-braised lacinato kale, coriander sauce 42

MISHIMA ULTRA WAGYU STEAK FRITES*

8oz flat iron steak, house made frites, charred corn chimichurri, peppercorn sauce, harissa aioli 58

PURE COUNTRY PORK CHOP

wilted autumn greens, pickled mustard & huckleberry demi-glace, sweet onion soubise 40

GRILLED ARTICHOKE PANISSE

chickpea croquette, cauliflower, summer squash, arugula pistou, caper butter sauce, dried fruit mostarda 32

BLACKENED STEAK SALAD*

steak bites, romaine lettuce, blue cheese, dried tart cherries, pickled red onion, avocado, blue cheese buttermilk dressing 28

AUTHENTIC WAGYU FARM BURGER*

10oz hand-formed burger, brioche bun, comte cheese, truffle aioli, shredded lettuce, pickled red onion, hand cut espelette french fries 30