

STARTERS**BAKED BRIE** \$12 (V)

Strawberry-Rhubarb Jam, Creamed Honey, Nuts, Focaccia Toast, Artisan Crackers

MEAT MARKET BLOCK \$16

Cured Meats, Dried Fruits, Pickled Vegetables, Nuts, Jams, Focaccia Toast, Artisan Crackers

CHEESE MARKET BLOCK \$16 (V)

Cheeses, Fresh Fruits, Raw Vegetables, Nuts, Jams, Focaccia Toast, Artisan Crackers

FLIGHT OF THE BACON \$18

Raspberry Chipotle, Hickory, Applewood, Creamed Honey, Buttermilk Doughnuts

FILET MINIS \$15

Mushrooms, Filet, Truffle Aioli, Focaccia Toast, Greens

CAULIFLOWER FLORETS \$12 (GF) (V)

Cauliflower, Avocado Puree, Parmesan, Umami Dust

PENNY SALAD \$11 (GF)

Fries, Asparagus, Candied-Bacon, Garlic Aioli, Cilantro

PIGLET \$16

Pork Belly, Bacon, Spicy BBQ, Onion Rings, Gouda, Arugula, Focaccia Toast

VERDANT \$12 (N)

Pesto Hummus, Pico, Olive Oil, Vegetables, Focaccia Toast, Artisan Crackers

SALADS HALF / FULL**110** \$7/12

Greens, Candied Bacon, Caramelized Onion, Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

FRUIT TREE \$8/13 (V)

Spinach & Arugula, Apple Slaw, Pear Puree, Dried Fruit, Nuts, Goat Cheese, Croutons, Thyme-Cherry Vinaigrette

SOOEY CHOP-CHOP \$9/14

Greens, Grilled Cajun Chicken, Candied Bacon, Mushrooms, Red Onion, Tomato, Zucchini, Avocado Puree, White Cheddar, Croutons, Citrus Mustard

CHEF \$9/14

Greens, Grilled Chicken, City Ham, Lamb Bacon, Hard-Boiled Egg, Carrot Puree, Pickled Snap Peas, Feta, Croutons, Tomato Bruschetta

DRESSINGS: TOMATO BRUSCHETTA, BUTTERMILK RANCH, CITRUS MUSTARD

VINAIGRETTES: TOASTED SPICE, THYME-CHERRY, BALSAMIC

BURGERS**THE MEADOW** \$15 (N)

Apple Slaw, Sweet Pickle, Bibb Lettuce, Cashew Ricotta, Citrus Mustard, Focaccia

THE FARM \$16

Bibb Lettuce, Tomato, Sweet Pickle, Onion, White Cheddar, Seasoned Bun

THE RANCH \$17

Pork Belly, Caramelized Onion, Sweet Pickle, White Cheddar, Spicy BBQ, Seasoned Bun

THE ESTATE \$18

Umami Dust, Onion Rings, Stilton Bleu Cheese, Truffle Aioli, Port Reduction, Seasoned Bun

BURGER**SELECTIONS:**

Grass-Fed Beef
Grain-Fed Beef
Alpaca
Bison
Lentil (N)

ADD-ONS:

Chicken Egg \$1
Duck Egg \$2
Bacon \$1
Gluten-Free Bread \$2
Salad Dressing: \$0.5
Truffle Aioli \$2
Garlic Aioli \$1

(V) vegetarian (N) vegan (GF) gluten friendly*

*Please inform your server of any food allergies. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.

EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS



ENTREES SERVED WITH ONE SIDE OF YOUR CHOICE.**SWINE THYME** \$21 **GF**

10 oz. Pork Chop, Orange, Roasted Fennel & Leek, Apricot Habanero Glaze, Thyme-Cherry Vinaigrette

JFC \$20 **GF**

2 Crispy Chicken Quarters, Pico, Garden Pesto, Roasted Carrots, Arugula, Mozzarella, Hominy, Chickpea

FORAGER \$19 **N**

Roasted Cauliflower, Cherry Tomatoes, Lentil Cake, Pesto, Asparagus, Cashews, Truffle Oil, Avocado Puree

STONED DUCK \$22 **GF**

Seared Duck Breast, Sautéed Kale & Shallots, Blackberry Goat Cheese Spread, Apple Slaw, Crispy City Ham

CUTS SERVED WITH ONE SIDE OF YOUR CHOICE.**110 FILET** \$34 **GF**

(8oz Grass or Grain-Fed), Stilton Dill Cream, Parsnip Puree, Carrot Drops, Shaved Asparagus, Port Reduction

NEW YORK STRIP \$30 **GF**

(8 oz Grass-Fed Center Cut) Spring Harvest Quinoa, Feta, Toasted-Spice Vinaigrette, Charred Lemon

DELMONICO \$31 **GF**

(10 oz Grain-Fed) Horseradish & Beet Compound Mascarpone, Spring Greens, Confit Shallots, Citrus Mustard

PORTERHOUSE FOR TWO CHOOSE 2 SIDES | \$58 **GF**

(22 oz Flaxseed-Fed) Lemon Butter, Umami Dust, Maple Brussels Sprouts, Duck Egg, Grilled Onion, Truffle Oil

SIDES**MASHED POTATOES** \$5 **GF** **V**

Rosemary, Goat Cheese

GARDEN HARVEST SERVED CHILLED | \$5 **GF** **V**

Mushrooms, Grilled & Seasonal Vegetables, Mozzarella, Basil, Balsamic Vinaigrette

CITY ASPARAGUS \$5 **GF**

City Ham, Shaved Asparagus, Garlic Aioli, Over-Easy Egg, Parmesan

DUCK FAT FRIES SMALL OR LARGE | \$5/7 **GF**

Cilantro

DESSERT

Small batch dessert that rotates daily.

V vegetarian **N** vegan **GF** gluten friendly*

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FOR AN ADDITIONAL CHARGE, YOU MAY SUBSTITUTE A SALAD FOR YOUR SIDE.
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