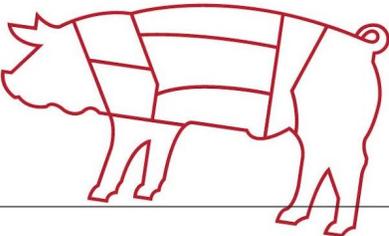


Dinner					
23 March 2026					
mon. X	thu.	fri.	sat.	sun.	

Warm Potato Salad

hobbs' bacon, pickled red onions, japanese cucumbers
garden dill, buttermilk ranch

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Buttermilk Fried Chicken

braised collard greens, marsh hen mills polenta

(+)

Grilled Alaskan Halibut

green asparagus, tomatoes, caper sauce

\$28 addition

menu additions are subject to availability

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Cheeseboard

olive tapanade, toasted bread

~

Panna Cotta

strawberry glace
toasted pistachio, garden mint

\$69 menu

(+)

\$55/\$75 wine