



Early Winter

SHAREABLES

Herb Frites 7

Garlic Aioli

Cider Braised Pork Belly 15

Crisped Skin, Smoked Pink Lady Apple Sauce,
Rye Maple Glaze

Cauli-Mac 14

Roasted Cauliflower-Sweet Onion Puree, Oak
Cask Sherry Vinegar, Casarecce Pasta, Romano

Seared Porcini Spaetzle 15

Foraged Mushrooms, Heirloom Cider Jaeger,
Aged Parmesan

Beef Tartare 17

Violet Mustard, Grilled Pumpernickel, Egg Yolk

Roasted Apple Potato Bisque 7

Smoked Applewood Bacon, 12-Month
Aged Manchego

Farro-Arugula Salad 13

Blistered Cherry Tomatoes, Farro Crunch,
Fig Vinaigrette, Goat Cheese Croutons

Grilled Romaine 13

Anchovy-Preserved Lemon Vinaigrette, Shaved
American Grana, Old Country Croutons

Early Harvest Beet & Ancient Grain Salad 13

Pickled Gold & Candy Beets, Bulgar Wheat,
Farmers Cheese, Caraway Crisp

SUPPERS

Mussels 19

White Wine, Garlic, Shallot, Tomato,
Chorizo Sauce

Fish & Frites 21

Cider Battered Icelandic Cod,
Herb Frites, House Tartar

Pan Roasted Half Chicken 24

Miller's Farm Chicken, Crushed New Potato,
Sautéed Spinach, Jus

Braised Short Rib 31

Sunday Gravy, Whipped Celery Root, Braised
Red Cabbage, Crispy Parsley

Grilled Shrimp 26

Tagliatelle, Toasted Pistachio-Mint Pesto,
Whipped Ricotta

Fjord Trout 27

Norwegian Roasted Winter Squash,
Black Plum Vinaigrette

Bistro Burger 17

50/50 Ground Beef & Lamb,
Pepper Jelly, Drunken Goat, Arugula

Goulash 21

Beef Cheek, Pearl Onion,
Bread Dumplings

*Ask our staff about Gluten Free, Vegetarian, or Vegan Options.
Please notify your server or tender of any allergies or dietary restrictions.*