

{ D I N N E R }

STARTERS & SIDES

BREAD SERVICE	
housemade focaccia, herb butter	10
GEM POTATOES*	
driftless organics gem potatoes, curry, aioli, cornichon, dill, caper, chive, american spoon mustard, walnut	13
CARROTS	
pickled golden raisins, salsa verde	12
GAZPACHO*	
tomato, watermelon, crab, avocado	22
BURRATA	
focaccia, lamb belly, caramelized onions, amish honey, chili flake	24
CHICKEN LIVER MOUSSE*	
blackberry, pistachio, brioche	16

MAINS & SHAREABLES

NORWEGIAN SALMON*	
fresh corn polenta, succotash	39
MONKFISH	
cannellini, tomato, chimichurri	36
GRILLED CHICKEN	
cabbage, togarashi butter, fingerling potato, chicken jus	38
DUCK BREAST*	
turnip, swiss chard, red lentils	55
CANNELLONI	
beef short rib, st. joe's bacon, parmesan, demi	27
GRILLED RIBEYE*	
farm greens, herb butter, fingerling potato	57
GREEN CURRY SAUSAGE BAGUETTE*	
pickled vegetables, cilantro, coriander aioli, cucumber salad	25
DUROC PORK CHOP*	
grilled peaches, haricot vert, blueberry chutney, ancient grain	39
TAGLIATELLE	
fennel sausage, tomato, charred broccolini, prosciutto	29
FARM SALAD	
local farm vegetable selection, gem lettuce, cumin yogurt	15
HEIRLOOM TOMATO PANZANELLA	
pear, sourdough, hidden springs sheep's cheese, sunflower seeds, arugula, champagne vinaigrette	16
CHICKEN FRIED MUSHROOMS	
driftless mycology oyster mushrooms, hook's 2 year white cheddar grits, mushroom jus	25

We are proud to partner with local farmers and artisans whose efforts inspire our vision.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, as well as unpasteurized milk, may increase your risk of food-borne illness*

Charmant