{DINNER}

STARTERS & SIDES

FOCACCIA
herb butter — 10

LYONNAISE GEM POTATOES
driftless organics gem potatoes, caramelized onions — 11

BRUSSELS SPROUTS
pickled cranberries, **amish** maple — 12

SHISHITO PEPPERS*
togarashi, lime, coriander aioli — 15

LOCAL APPLE PANZANELLA
pumpernickel, **hidden springs** sheep's cheese, pecan, arugula, raisin vinaigrette — 16

BEETS & BURRATA
grilled radicchio, gingerbread, citrus poppyseed gastrique, hazelnut — 16

LOBSTER BISQUE
funnel cake, crème fraîche, chives — 22

POTATO CROQUETTES
asiago, mornay, **st. joe's** ham — 13

MAINS & SHAREABLES

STURGEON AU POIVRE*
green peppercorn, kale, cream, fingerling potato — 44

NORWEGIAN SALMON PROVENÇAL*
lentils, tomato, olive, garlic, fines herbs — 42

GRILLED CHICKEN
fennel sausage, root vegetable mille feuille, white bean, mustard greens, fig demi — 38

HIDDEN STREAM PORK CHOP*
sweet potato, haricot vert, miso apple butter, thyme streusel — 39

SCARPINOCC
ricotta, **smoking goose** 'nduja, kabocha, green onion, ginger — 29

HIDDEN STREAM LAMB BELLY SANDWICH*
cucumber, pickled onion, mint, dill garlic aioli, sweet chili slaw — 28

GRILLED RIBEYE*
farm greens, herb butter, fingerling potato — 57

SHORT RIB
parsnip, carrot, pearl onions, broccolini, demi — 48

PAPPARDELLE
mushroom & cauliflower bolognese, **driftless mycology** oyster mushrooms, pecorino — 25

PUMPKIN CURRY
forbidden rice, chickpea, coconut milk, crispy delicata, basil — 26

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