

SNACKS

BONE MARROW TOTS Short Rib, Irish Cheddar, Red Curry Ketchup, Scallion	12 .00
HUSH PUPPIES Pork Belly, Jerk Spices, Mango, Coconut Butter	9.00
CHICKEN WINGS Dry Rub, 1/2 Peach Mumbo, 1/2 Spicy Ginger-Cola, Proper Ranch	12 .00
LAMB MEATBALLS Curry, Melted Onion, Pistachio, Mint Chimichurri, Country Bread	00.11
SHORTRIB MAC 3 Stars Beer Cheese, Broccoli, Smoked Gouda, Crunchy Stuff	12.00
TUNA POKÈ Aleppo, White Soy, Preserved Lime, No-No Rice, Avocado, Fried Garlic	13.00
WILD MUSHROOM PIEROGIES Exotic Mushrooms, Smoked Onion, Cheddar, Crème Fraiche, Chive	11.00
GRILLED SCALLOP CEVICHE Rockfish, Mango, Avocado, Popped Quinoa	13.00

SOUP & GREENS



CAULIFLOWER Chilled, Mini Schnitzel, Beet Kraut, Chive Crème Fraiche	8.00
CRUNCHYARUGULA Crunchy Potatoes, Fried Shallots, Cured Tomato, Horseradish, Smoked Blue Cheese Vinaigrette 1	00.00
WARM SPINACH Pork Belly, Pearl Pasta, Pomegranate, Iced Red Onion, Fried Peanuts, Brown Butter Vinaigrette	12.00
SPRINGGREENS Shaved Vegetables, Smoked Mushrooms, Puffed Grains, Buttermilk-Herb Dressing	10.00
Add: Crispy Chicken Thigh \$6 Add: Charred Hanger, Grilled Scallops or Confit Duck Leg \$8	

HANDHELDS



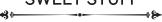
BURGER Double Patty, Smoked Gouda, Onion Jam, Marrow Mayo, Arugula	15 .00
CAULIFLOWER Schnitzel, Beet Kraut, Beer Mustard, Watercress	12 .00
CRISPY CHICKEN Aleppo, House Pickle Chips, Cheddar, Mustard-Mayo	13.00
GRILLED CHEESE Three Cheeses, Caramelized Onion, Smoked Mushrooms, Garlic-Dill Mayo	12 .00
BEEF GRILLED CHEESE Cheddar, Truffle, Caramelized Onion, Smoked Mushrooms, Red Curry Ketchup	14.00

SUPPER



CHARRED HANGER STEAK Cauliflower, Kale, Pickled Mushrooms, Double Shot Demi, Crispy Shallots	23 .00
CRISPYCHICKENTHIGHS Stone Ground Grits, Cheddar, Spinach, Honey Mustard Jus	19.00
ROCKFISH Cast Iron Potatoes, Kale, Tomato Beer Butter, Dill Chimichurri	21.00
DUCK WAFFLE Crispy Confit Duck, Hong Kong Waffle, Duck Fat Butter, Pomegranate - Maple Hot Sauce	20.00
BRAISED SHORT RIB Roasted Yam, Coconut-Curry, Pickled Ginger Demi, Peanut, Crispy Garlic	23 .00
DAY BOAT SCALLOPS Pearl Pasta, Pork Belly, Cured Tomatoes, Spinach, Smoked Onion, Truffle Butter	24 .00

SWEET STUFF



CAMPFIRE SKILLETS

DARK CHOCOLATE

Colombian Dark Chocolate, Marshmallow, Homemade Graham Cracker

SEASONAL FRUIT

Brown Buttered Apples, Cinnamon Marshmallow, Shortbread Cookies

CHOCOLATE CHIP COOKIE

Giant Cookie, Chocolate Chip, Vanilla Ice Cream

BONFIRE RICE KRISPIES 7.00

Marshmallow Bar, Rice Krispies, English toffee , Nutella, Maple Bacon Jam

S'MORES

6.00

8.00

CLASSIC

Homemade Graham Cracker, Plain Marshmallow & Chocolate Ganache

STRAWBERRY SHORTCAKE

Shortbread Cookie, Strawberry Marshmallow & Tahitian Vanilla Ganache

PEANUTBUTTER & BANANA

Chocolate Graham Cracker, Banana Marshmallow & Peanut Butter Ganache

TOASTED COCONUT

Homemade Graham Cracker, Coconut Marshmallow & Dark Chocolate Ganache

RASPBERRY PISTACHIO

Pistachio/Raspberry - Salted Chocolate Graham Cracker Dipped in Toasted Pistachios with Raspberry Marshmallow

BLUEBERRY LEMON

Homemade Shortbread Cookie with Chinese 5 Spice Ganache, Blueberry Compote & Lemon Marshmallow

*Consuming raw or undercooked meats, poultry, seafood, sbellfish, or eggs may increase your risk of foodborne illness. *Parties of 5 or more are subject to be charged 20% gratuity.

Executive Chef R.L. Boyd / Pastry Chef Ellen Diekemper