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**Columbia City Pain de Campagne 4**

Served with kimcheese spread

**Smoked Beet Toasts 6**

Smoked beet purée, Point Reyes Blue\* and olive oil. Contains nuts.

**Weekly Tartine 9**

Ramp pesto, housemade ricotta, fiddlehead ferns, asparagus, and pickled ramps over Columbia City campagne

**Apple Melt Sandwich 11**

Beecher’s Flagship cheddar, gruyère, pickled pink lady apples and caramelized onions - grilled on sourdough. Add prosciutto for $2

**Cauliflower Sandwich 12**

Roasted cauliflower “steaks,” cauliflower purée, cheese, arugula and an egg yolk – grilled on rye.

**small plates**

**Kale Caesar 6**

Organic curly kale, Caesar dressing, crostini

**House Pickle Plate 7**

Mix of house fermented and vinegar pickles, served with chile ranch dip.

**Butter Lettuce Salad 8**

Baby lettuce, breakfast radishes, poached rabbit loin slices, & green goddess dressing

**Grilled Asparagus 8**

Skylight Farms asparagus, a slow-poached Stokesberry Farm egg, pork breadcrumbs, and tarragon vinaigrette

**Chicken Bites 9**

Fried chicken nuggets with sides of house kimchi and chile ranch dip

**Salmon Collars 8**

Lightly smoked wild salmon collars marinated in chimichurri, roasted and served with pea vines

**Virginia Ham Plate 12**

1 oz of hand cut peanut-finished Edwards Virginia ham with pickled cauliflower and bread

**Smoked Bone Marrow 9**

With radish salad and toast

**Pastrami Wontons 9**

Housemade pastrami & sauerkraut dumplings tossed with peanuts & Szechuan peppercorn sauce

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**Dinner Salad 14**

Mixed lettuce, hazelnuts, radish, goat cheese, pickled vegetables, citrus, and a seven-minute egg. Dressed with miso vinaigrette. Add olive-oil poached St. Jude’s tuna (+$4) or Snake River Farms wagyu steak, 3oz (+$5)

**Steamed Clams 16**

Taylor Shellfish clams steamed with white wine, fregola and herb sausage

**Ricotta Cavatelli 18**

House-made pasta with braised rabbit, pancetta, and fennel sugo

**Blackened Cider-Glazed Porkchop\* 24**

Blackened Carlton Farms Porkchop served medium and basted with a savory cider glaze,

served over cheesy Anson Mills & Nash’s grits with braised chard and pickled pears.

**Wagyu Steak Frites\* 25**

Snake River Farms hanger steak (5oz.), compound butter, hand cut fries, & asparagus

Double portion steak (10 oz)+15