



## START + SHARE

<b>GRILLED OCTOPUS</b> GF 22 potato puree   charred tomato   paprika   pickled onion + fresno   romesco(nuts)   dill   herb oil	<b>BRUSSELS SPROUTS</b> GF 14 oven roasted   fresno aioli   aged parmesan   citrus
<b>MAPLE ROASTED CARROTS</b> GF 15 heirloom carrots   maple glaze   Harrisia spiced yogurt   pomegranate   spiced pistachios   honey	<b>CHARCUTERIE + CHEESE</b> 25 chef's selection of 3 meats & cheeses   seasonal accompaniments
<b>PEAR + APPLE TOAST</b> 17 apple butter   poached pears + apples   goat cheese   candied walnuts   thyme infused honey	<b>RICOTTA + HONEY</b> 17 local honey comb   whipped ricotta   lemon   berry compote   basil   grilled foccacia
<b>ROASTED MUSHROOMS + GRITS</b> 15 southern grits   wild mushrooms   roasted garlic   thyme   pecorino	<b>ROASTED CARROT HUMMUS</b> GF V 14 chili oil   spiced pumpkin seeds   pita   garden vegetables   sage
<b>CRISPY PORK BELLY</b> 18 sweet potato puree   miso butter   roasted squash   wild mushrooms   maple bourbon glaze   pickled peppers   spiced hazelnuts	<b>CRAB CAKES</b> 21 warm water crab   cajun seasoning   remoulade   charred lemon   pickled shallots   avocado mousse

## GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +9 | salmon +11 | steak +13

<b>STEAK SALAD</b> GF 31 prime hanger steak   corn   heirloom tomatoes   avocado   gorgonzola   green goddess	<b>SALMON NIÇOISE SALAD</b> GF 27 hydro greens   herbed potatoes   green bean   capers   house olives   egg   dijon vinaigrette
<b>CHICKEN KALE BOWL</b> GF 19 shaved kale + brussels   red quinoa   egg   almond   cranberry   carrot   citrus vinaigrette	<b>SOUTHWEST GRAIN BOWL</b> GF V 18 quinoa + rice   grilled corn   bell peppers   nopales   onion   cotija   avocado mousse   cilantro
<b>FARMHOUSE SALAD</b> GF 16 seasonal greens   cranberries   poached pears   goat cheese   toasted pecans   caramelized apple vinaigrette	<b>SHRIMP POWER BOWL</b> GF 24 mediterranean spiced shrimp   brown rice   avocado   roasted squash   lime
<b>CLASSIC CAESAR</b> 16 romaine   shaved parmesan   sourdough croutons   shaved egg   creamy caesar	<b>ROASTED BEET SALAD</b> GF V 17 mixed greens   apple   candied walnuts   ricotta salata cheese   orange   shaved radish   honey balsamic vinaigrette

## PASTA

<b>SHORT RIB PAPPARDELLE</b> 27 braised short rib   confit tomato   crispy sage   pecorino	<b>ROASTED SQUASH + GNOCCHI</b> 24 butternut squash   pork sausage   fennel   squash puree   sage   pecorino
<b>WILD MUSHROOM RISOTTO</b> 23 saffron stock   wild mushrooms   roasted garlic   thyme   lemon   aged parmesan   crispy sage	<b>CAJUN SHRIMP PASTA</b> 27 chili chorizo pomodoro sauce   garlic confit   roasted tomatoes   basil   aged parm

## MAINS

<b>OVEN ROASTED CHICKEN</b> GF 27 leek + mushroom puree   pear   prosciutto   marble potatoes   wild mushrooms   balsamic glaze	
<b>BLACKENED SHRIMP + GRITS</b> 25 creamy grits   roasted tomatoes   green onion   garlic   beer   pickled fresno	
<b>BONE-IN PORK CHOP</b> 32 butternut squash puree   roasted squash + brussels   cider gravy   apple + sage mostarda   toasted pecans	
<b>PAN-SEARED SALMON</b> 28 carrot puree   coucous   roasted heirloom carrots   pesto	
<b>CHILEAN SEA BASS</b> 42 crispy skin   lemon orzo   blistered tomatoes   sautéed asparagus   roasted red pepper sauce	
<b>PRIME HANGER STEAK</b> GF 32 grilled   crispy potatoes   charred leek chimichurri	
<b>GRILLED RIBEYE</b> GF 51 dry aged   whipped potato puree   charred broccolini   citrus   roasted garlic   wild herb butter <small>limited quantity available</small>	

20% gratuity will be added to tables of (6) or more.

You may split checks no more than (4) ways, all split checks will have 20% gratuity added to them.

## SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

<b>151 BURGER</b>	18
bacon jam   mornay cheese sauce   garlic aioli   house pickles   brioche bun	
<b>SOUTHERN STYLE CRISPY CHICKEN</b>	17
house fermented hot sauce   pickles   shaved slaw   brioche bun	
<b>CHICKEN SANDWICH</b>	17
marinated chicken   cranberry spread   poached figs   brie cheese   arugula   sourdough	
<b>SPICY BLACK BEAN BURGER v</b>	16
black bean + quinoa   roasted red pepper   avocado   münster cheese   green leaf   tomato   spiced aioli	

## BRUNCH

saturday + sunday until 4pm | reservations limited to (2) hours

<b>BANANA BREAD v</b>	10	<b>CHEESE OMELETTE GF V</b>	15
cinnamon-maple butter		choice of: cheddar   goat cheese   bleu cheese choice of: crispy potatoes or fruit	
<b>FARMER'S BREAKFAST</b>	16	<b>BREAKFAST BURRITO</b>	17
2 eggs   bacon   sourdough toast   house jam choice of: crispy potatoes or fruit		scrambled eggs   chorizo   nopales   onions   bell peppers   cotija   crispy potatoes	
<b>FRIED CHICKEN + WAFFLES</b>	17	<b>CHORIZO EGGS BENEDICT</b>	17
belgian waffles   chili-infused maple syrup   pickled onion		spanish chorizo   avocado   cotija cheese   spicy hollandaise	
<b>PORK BELLY HASH</b>	17	<b>CRISPY CHICKEN EGGS BENEDICT</b>	17
crispy potatoes   caramelized red onion + red pepper add egg +2		smoked gouda   sautéed spinach   english muffin   fresno hollandaise choice of: crispy potatoes or fruit	
<b>STEAK + EGG + POTATOES GF</b>	31	<b>CHILAQUILES v</b>	16
hanger steak   scrambled eggs   crispy potatoes		tortilla chips   scrambled eggs   salsa verde   cotija add chicken +6   shrimp +8   salmon +8   steak +10   chorizo +6	
<b>VEGGIE OMELETTE GF V</b>	16		
asparagus   spinach choice of: crispy potatoes or fruit			

## SIDES

<b>ROASTED TOMATO BISQUE v</b>	8	<b>BAKED MAC + CHEESE v</b>	9	<b>BREAD + BUTTER</b>	6
basil   sourdough   croutons   fresh herbs		mornay cheese sauce   herbed breadcrumbs   fresh herbs		toasted sourdough   tomato + chili Butter   sea salt	
<b>KENNEBEC FRIES GF V</b>	8	<b>HOUSEMADE GRITS GF V</b>	8	<b>MISO GLAZED BROCCOLINI GF V</b>	9
house-made   herbs		southern style		grilled   miso glaze   lemon zest   almonds	
<b>FRENCH ONION SOUP</b>	10	<b>TRUFFLE FRIES GF V</b>	10	<b>CRISPY POTATOES GF V</b>	8
caramelized onions, crostinis, whole milk mozzarella		parmesan   herbs   rosemary aioli		aioli   herbs	

## DESSERTS

<b>MAPLE PECAN APPLE COBBLER</b>	14	<b>BROWN BUTTER S'MORES COOKIE SKILLET</b>	14
caramelized apples   toasted pecans   cinnamon strussel   vanilla ice cream baked to order   please allow 15 minutes		graham cracker crumble   marshmallow   vanilla ice cream   caramel   chocolate fudge baked to order   please allow 15 minutes	
<b>CHOCOLATE CAKE</b>	14	<b>WHITE CHOCOLATE CREME BRÛLÉE</b>	12
triple-layer   chocolate ganache   carmel		cranberry sauce   white chocolate   pistachio crumble	

GF V V Gluten Free = GF | Vegetarian = V | Vegan = Circle V