



START + SHARE

GRILLED OCTOPUS GF 22 potato puree charred tomato paprika pickled onion + fresno romesco(nuts) dill herb oil	BRUSSELS SPROUTS GF V 12 oven roasted maple aged balsamic garlic dijon aioli spicy honey
MAPLE ROASTED CARROTS 14 heirloom carrots maple glaze Harrisia spiced yogurt pomegranate spiced pistachios honey	CHARCUTERIE + CHEESE 25 chef's selection of 3 meats & cheeses seasonal accompaniments
PEAR + APPLE TOAST 17 apple butter poached pears + apples goat cheese candied walnuts thyme infused honey	RICOTTA + HONEY 17 local honey comb whipped ricotta lemon berry compote basil grilled foccacia
ROASTED MUSHROOMS + GRITS 15 southern grits wild mushrooms roasted garlic thyme pecorino	ROASTED CARROT HUMMUS 13 chili oil spiced pumpkin seeds pita garden vegetables sage
FALL PORK BELLY 18 pumpkin puree roasted squash wild mushrooms pickled peppers maple bourbon glaze	CRAB CAKES 21 warm water crab sweet + sour vinaigrette arugula remoulade charred lemon

GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +8 | salmon +8 | steak +10

STEAK SALAD 29 prime hanger steak corn heirloom tomatoes avocado gorgonzola green goddess	SALMON NIÇOISE SALAD GF 26 hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette
CHICKEN KALE BOWL GF 19 shaved kale + brussels red quinoa egg almond cranberry carrot citrus vinaigrette	SOUTHWEST GRAIN BOWL GF V 18 quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro
FARMHOUSE SALAD GF 16 seasonal greens cranberries poached pears goat cheese toasted pecans caramelized apple vinaigrette	SHRIMP POWER BOWL GF 24 mediterranean spiced shrimp cauliflower rice avocado roasted squash lime
CLASSIC CAESAR 16 romaine shaved parmesan sourdough croutons shaved egg creamy caesar	ROASTED BEET SALAD GF V 17 mixed greens apple candied walnuts ricotta salata cheese orange shaved radish honey balsamic vinaigrette

PASTA

SHORT RIB PAPPARDELLE 25 braised short rib confit tomato crispy sage pecorino	ROASTED SQUASH + GNOCCHI 24 butternut squash pork sausage fennel squash puree sage pecorino
PUMPKIN RISOTTO 22 caramelized onions pumpkin puree crispy bacon aged parm thyme	CAJUN SHRIMP PASTA 27 chili chorizo pomodoro sauce garlic confit roasted tomatoes basil aged parm

MAINS

OVEN ROASTED CHICKEN GF 26 leek + mushroom puree pear prosciutto marble potatoes wild mushrooms balsamic glaze	
BLACKENED SHRIMP + GRITS 24 creamy grits roasted tomatoes green onion garlic beer pickled fresno	
BONE-IN PORK CHOP GF 32 butternut squash puree roasted squash + brussels cider gravy apple + sage mostarda toasted pecans	
PAN-SEARED SALMON 28 carrot puree coucous roasted heirloom carrots pesto	
CHILEAN SEA BASS 36 crispy skin lemon orzo blistered tomatoes sautéed asparagus roasted red pepper sauce	
PRIME HANGER STEAK GF 31 grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE GF 49 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

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

BRUNCH

saturday + sunday until 4pm

BANANA BREAD v	9	CHEESE OMELETTE GF V	15
cinnamon-maple butter		choice of: cheddar goat cheese bleu cheese choice of: crispy potatoes or fruit	
FARMER'S BREAKFAST	16	BREAKFAST BURRITO	17
2 eggs bacon sourdough toast house jam choice of: crispy potatoes or fruit		scrambled eggs chorizo nopales onions bell peppers cotija crispy potatoes	
FRIED CHICKEN + WAFFLES	16	CHORIZO EGGS BENEDICT	17
belgian waffles chili-infused maple syrup pickled onion		spanish chorizo avocado cotija cheese spicy hollandaise	
PORK BELLY HASH	17	CRISPY CHICKEN EGGS BENEDICT	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	
STEAK + EGG + POTATOES GF	29	CHILAQUILES v	15
hanger steak scrambled eggs crispy potatoes		tortilla chips scrambled eggs salsa verde cotija add chicken +6 shrimp +8 salmon +8 steak +10 chorizo +6	
VEGGIE OMELETTE GF V	15		
asparagus spinach choice of: crispy potatoes or fruit			

SIDES

ROASTED TOMATO BISQUE v	8	BAKED MAC + CHEESE v	9	BREAD + BUTTER	6
basil sourdough croutons fresh herbs		mornay cheese sauce herbed breadcrumbs fresh herbs		toasted sourdough tomato + chili Butter sea salt	
KENNEBEC FRIES GF V	7	HOUSEMADE GRITS GF V	7	MISO GLAZED BROCCOLINI GF V	9
house-made herbs		southern style		grilled miso glaze lemon zest almonds	
TRUFFLE FRIES GF V	9	CRISPY POTATOES GF V	7		
parmesan herbs rosemary aioli		aioli herbs			

DESSERTS

LAYERED CARROT CAKE	14	BROWN BUTTER S'MORES COOKIE SKILLET	14
toasted pecans candied orange cinnamon + brown butter cream cheese ganache		graham cracker crumble marshmallow vanilla ice cream caramel chocolate fudge baked to order please allow 15 minutes	
PUMPKIN CREME BRÛLÉE	12	MAPLE PECAN APPLE COBBLER	14
cinnamon vanilla whipped cream nutmeg sage		caramelized apples toasted pecans cinnamon strussel vanilla ice cream baked to order please allow 15 minutes	
TRIPLE LAYER CHOCOLATE CAKE	14		
ganache chocolate dark chocolate caramel sea salt			

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