



## START + SHARE

<b>MAPLE ROASTED CARROTS</b> GF V 15 heirloom carrots   maple glaze   Harrisa spiced yogurt   pomegranate   spiced pistachios   honey	<b>BRUSSELS SPROUTS</b> GF 14 oven roasted   fresno aioli   aged parmesan   citrus
<b>GRILLED OCTOPUS</b> GF 24 potato puree   charred tomato   paprika   pickled onion + fresno   romesco(nuts)   dill   herb oil	<b>CHARCUTERIE + CHEESE</b> 25 chef's selection of 3 meats & cheeses   seasonal accompaniments
<b>PEAR + APPLE TOAST</b> V 17 apple butter   poached pears + apples   goat cheese   candied walnuts   thyme infused honey	<b>RICOTTA + HONEY</b> V 17 local honey comb   whipped ricotta   lemon   berry compote   basil   grilled foccacia
<b>ROASTED MUSHROOMS + GRITS</b> V 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 28 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 V 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   goat 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> 25 butternut squash   pork sausage   fennel   squash puree   sage   pecorino
<b>WILD MUSHROOM RISOTTO</b> GF 24 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> GF 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> 46 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   brie cheese   arugula   sourdough	
<b>SPICY BLACK BEAN BURGER</b> v	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</b> v	10	<b>CHEESE OMELETTE</b> GF V	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</b> GF	31	<b>CHILAQUILES</b> v	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</b> GF V	16		
asparagus   spinach choice of: crispy potatoes or fruit			

## SIDES

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

## DESSERTS

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

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