

## small plate

<b>cornbread</b> ① fresno, fontina, honey butter	12
<b>walnut pâté</b> ①② raspberry, chamomile honey	14
<b>smoked capicola</b> thomasville tomme, garlic aioli	16
<b>beef tartare</b> dijon, caper, potato crisp	26
<b>raw oyster</b> ①② meyer lemon mignonette	24
<b>blue crab claw</b> garlic, white wine	MP
<b>hamachi</b> ③ avocado, sesame seed, ginger soy vinaigrette	24

## salad

chicken 8, salmon 16, shrimp 16, steak 18

**spinach** ①②③ 16  
honeycrisp apple, barber 1883 cheddar, candied pecan, honey dijon

**profound greens** ①②③ 18  
gooseberry, caña de cabra goat cheese, smoked almond, meyer lemon

**baby kale** ① 18  
chickpea, avocado, english cucumber, cherry tomato, buttermilk

**escarole** ① 16  
parmigiano reggiano, red onion, lemon, caper, sourdough

**roasted beet** ①②③ 18  
hazelnut, caña de cabra goat cheese, cara cara orange

## sandwich

**nashville hot chicken** 19  
red cabbage, lemon dill buttermilk

**smoked turkey** 18  
applewood bacon, avocado, tomato, pimento

**cowboy wagyu cheeseburger** 22  
tomato, dill pickle, mustard aioli

**wagyu steak** 24  
carmelized onion, chimichurri, provolone

**portabello** ① 16  
heirloom tomato, goat cheese, black garlic aioli

## vegetable, grain, potato

**jerusalem artichoke** ① garlic butter 12

**cauliflower** ①②③ madras curry 10

**asparagus** ①②③ romesco 16

**bok choy** ①② ginger, sesame 10

## large plate

**jidori chicken** ① 34  
confit garlic, grilled lemon

**market fish** MP

**alaskan halibut** ①② 42  
asparagus, romesco

**diver sea scallop** ① 48  
dinosaur kale, jerusalem artichoke

**fettucini** 22  
baby artichoke, black pepper, pecorino

**ricotta gnocchi** 28  
smoked prosciutto, calabrian chili, parmesan

**eggplant** ① 26  
san marzano tomato, parmesan, basil

## steak & chop

**berkshire pork** ① 32

**wagyu ribeye 16 oz** ① 85

**prime filet 8 oz** ① 62

**cowboy wagyu new york strip** ① MP

**cowboy wagyu tomahawk** ① MP

**hen of the woods** ①② chimichurri 16

**morel mushroom** ①② madeira butter 28

**kennebec fries** ① malt vinegar aioli 8

**potato puree** ①② brown butter 10

Executive Chef Robert Balaga

① vegetarian ② vegan ③ gluten free ④ contains nuts ⑤ contains soy

Please alert your server of any allergy or dietary concerns. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

## small plate

cornbread (V) fresno, fontina, honey butter	12
walnut pâté (V) (S) raspberry, chamomile honey	14
smoked capicola (G) thomasville tomme, garlic aioli	16
beef tartare dijon, caper, potato crisp	26
raw oyster (G) (N) meyer lemon mignonette	24
hamachi (S) avocado, sesame seed, ginger soy vinaigrette	24
blue crab claw garlic, white wine	MP

## salad

spinach (V) (N) (G) honeycrisp apple, barber 1833 cheddar, candied pecan, honey dijon	16
profound greens (V) (N) (G) gooseberry, caña de cabra goat cheese, smoked almond, meyer lemon	18
baby kale (V) (G) avocado, pecorino, english cucumber, cherry tomato, buttermilk	18
escarole (V) parmigiano reggiano, red onion, caper, lemon, sourdough	16
roasted beet (V) (N) (G) hazelnut, caña de cabra goat cheese, cara cara orange	18

## main

### meat

rohan duck breast (G) english pea, morel mushroom	48
jidori chicken (G) lemon confit, garlic	34
lamb (G) cardamom, coriander, fava bean	38
berkshire pork (G) smoked chili, spring onion	32
prime filet 8 oz (G)	62
cowboy wagyu new york strip (G)	MP
wagyu ribeye 16 oz (G)	85
cowboy wagyu tomahawk (G)	MP

### seafood

market fish	MP
alaskan halibut (G) (N) asparagus, romesco	42
diver sea scallop (G) dinosaur kale, jerusalem artichoke	48

### pasta

fettucini baby artichoke, black pepper, pecorino	24
ricotta gnocchi smoked prosciutto, calabrian chili, parmesan	28
eggplant (V) san marzano tomato, basil, parmesan	24

## vegetable

jerusalem artichoke (V) garlic butter	12
cauliflower (V) (G) (V) madras curry	10
asparagus (V) (G) (N) romesco	16
bok choy (V) (G) ginger, sesame	10
hen of the woods mushroom (V) (G) chimichurri	16
morel mushroom (V) (G) madeira butter	28
potato purée (V) brown butter	10
kennebec fries (V) malt vinegar aioli	8

*Executive Chef Robert Baloga*

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