



MILK BREAD +10

Honey Butter (v)

Two-Course Prix Fixe 68

Wine Pairing +33

Three-Course Prix Fixe 83

Wine Pairing +44

APPETIZERS

KALE SQUASH SALAD

Walnut, Pear, Ricotta Salata (v/gf)

KOMBU CURED HIRAMASA

Bhumi Farm Citrus, Tosazu (gf)

BEEF TARTARE

Sunchoke, Smoked Aioli

PARSLEY RIGATONI

Lamb Merguez, Artichoke,
White Lake Feta

EAST COAST OYSTERS

Mignonette, Horseradish (gf)
add White Sturgeon Caviar + 33

ENTREES

STEELHEAD TROUT

Beets, Fennel, Buttermilk (gf)

SEARED TUNA

Broccoli, Chili, Pine Nut (gf)

SALT BAKED SWEET POTATO

Lacinato Kale, Goat Cheese, Raisins (v)

GREEN CIRCLE CHICKEN

Spaetzle, Apple, Beer Jus

AMERICAN WAGYU BURGER

Double Patty, Tumbleweed Cheddar, Smoked Bacon

NEW YORK STRIP +10

Bok Choy, Mushroom, Cipollini Onion (gf)

SIDES

FARRO +14

Mushroom, Parmesan

LETTUCES +12

Buttermilk Dressing, Pickled onion

DESSERTS

CRUNCHY TOAST

Chocolate Cremeux, Butterscotch Ice Cream

CARROT CAKE

Cream Cheese, Orange Caramel, Coconut Carrot Sorbet

CHEESECAKE

Fig, Almond Nougatine, Honey Ice Cream (gf)

VERMONT CHEESES +9

Honeycomb, Green Apple Chutney (v)

Executive Chef Chris Cryer

Executive Pastry Chef Jeff Wurtz

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BAR AND LOUNGE

MILK BREAD 10

Honey Butter *(v)*

KOMBU CURED HIRAMASA 27

Bhumi Farm Citrus, Tosazu *(gf)*

BEEF TARTARE 24

Sunchoke, Smoked Aioli

PARSLEY RIGATONI 28

Lamb Merguez, Artichoke, White Lake Feta

STEELHEAD TROUT 37

Beets, Fennel, Buttermilk *(gf)*

SEARED TUNA 38

Broccoli, Chili, Pine Nut *(gf)*

SALT BAKED SWEET POTATO 33

Lacinato Kale, Goat Cheese, Raisins *(v)*

GREEN CIRCLE CHICKEN 37

Spaetzle, Apple, Beer Jus

AMERICAN WAGYU BURGER 35

Double Patty, Tumbleweed Cheddar, Smoked Bacon

SIDES

FARRO 14

Mushroom, Parmesan

LETTUCES 12

Buttermilk Dressing, Pickled Onion

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DESSERTS

CRUNCHY TOAST 17

Chocolate Cremeux, Butterscotch Ice Cream

CARROT CAKE 17

Cream Cheese, Orange Caramel, Coconut Carrot Sorbet

CHEESECAKE 18

Fig, Almond Nougatine, Honey Ice Cream (*gf*)

VERMONT CHEESES 26

Honeycomb, Green Apple Chutney (*v*)

AFFICIONADO COFFEE ROASTERS

Brewed Coffee - Punku Rumi, Peru 5

ESPRESSO 5

CAPPUCCINO, LATTE, AMERICANO 6

PALAIS DES THES 6

Loose-Leaf Tea

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