



TAKE-OUT MENU

Brussels Sprouts, Toasted Garlic, Sea Salt, Olive Oil 7

Smoked Pork Belly, Barrel Aged Maple, Arugula 8

(3) Veggie or Pork Dumplings, Cabbage, Sesame, Soy, Chili Oil 9

Tomato & Basil Soup, Cucumber, Dill Pollen 10

Butter Lettuce, Gorgonzola, Fennel, House Cured Bacon, Maple Pecans 13

Caesar, Organic Romaine, Parmigiano-Reggiano, Herb-Garlic Croutons 13

Grilled Cheese, Fleur Bakery Bread, Vermont Cheddar, Caramelized Onions, Sun-Dried Tomato Tapenade, *served with Tomato-Basil Soup* 13

New Orleans BBQ Shrimp, Rosemary, Garlic, Worcestershire, Lemon, Parsnips, Arugula 14

Pulled Pork Sandwich, Brulee Tomato BBQ, Cabbage Slaw, *Choice of Side Caesar/Soup* 14

Wagyu Beef Burger, Vermont Cheddar, Mustard Seed, Onion Confit, *Choice of Side Caesar/Soup* 15

Wagyu Beef Skirt Steak, Sea Salt-Herb Crust, Balsamic, Brabant Potatoes, Spinach 15

Elk Stroganoff, Penne, Mushrooms, Capers, Rosemary, Crème Fraiche 16

Pizzas:

All Pizzas made with Olive Oil Poached Tomato Sauce & 24-month aged Parmigiano-Reggiano

Fresh Mozzarella, Roast Garlic, Basil 11

Duck Prosciutto, Montana Goat Cheese, Thyme 12

Forest Mushrooms, Spinach, Castelvetrano Olives, Sage 12

Smoked Chicken, Kalamata Olives, Arugula, Manchego 13

Features:

Chicken Coq Au Vin, Bacon, Pearl Onions, Mushrooms, Burgundy, Baby Red Potatoes 32

Duck Leg Confit, Currants, Verjus, Cashew Butter, Parsnips, Grilled Carrots 34

Alaskan Halibut, Sweet Peas, Morel Mushrooms, Rainbow Tomatoes, Fiddlehead Ferns 36

Wagyu Beef Short Ribs, Brulee Tomatoes, Ginger, Bone Marrow, Parsnips, Swiss Chard 38

Desserts:

Dark Chocolate and Flathead Cherry Bread Pudding, Cherry Sabayon 10

Huckleberry Tart, Lemon Crème Fraiche, Mint Crystals 10