

SALADS

Spring Salad baby vegetable medley, bottarga, meyer lemon vinaigrette	13
Caesar Salad crispy serrano ham, soft egg, parmesan frico	16
Heirloom Tomato Salad burrata, black garlic vinaigrette	12

APPETIZERS

Chilled Corn Bisque tomato salad, parsley oil	10
Hawaiian Kampachi Crudo brachetto infused watermelon, yuzu emulsion, puffed chulpe corn	16
Roasted Baby Carrots whipped goat cheese, candied pepita	12
Whipped Bone Marrow jackfruit, pickled shallot, brioche	15
Ahi Tuna Tartare avocado, wasabi soy emulsion, nori tempura	16
Oysters mignonette, pink peppercorn	17
Mussels Spanish chorizo, fried leeks	18
Octopus black garlic, crispy potato	15
Arctic Char Rillette trout roe, pickled shallots, pumpernickel toast	12

VEGETARIAN

Potato Gnocchi peas, asparagus, corn, parmesan frico	14 / 24
Rutabega 'Carbonara' cauliflower cream, mushroom bacon, toasted hazelnut	22
Vegan 'Scallops' royal trumpet mushroom, baby corn, mexican truffle, pickled bean sprout	20

SEAFOOD

Salmon fresh garbanzo, baby artichoke, salmon roe, horseradish	26
Mediterranean Sea Bass brazilian risotto, radish, parsley	24

MEAT

Roasted Chicken Breast hen of the woods mushrooms, rapini, spaetzle, mission fig	28
Dry Aged NY Strip romesco, sunchoke, red wine glaze	38
Seared Duck saffron couscous, parsnip sauce, cherries compote	34
Grilled Pork Chop lollipop kale, cannellini beans, heirloom carrots, crispy chicharrones	26
Roasted Rack of Lamb pea puree, fresh pea, pickled pearl onion, lamb bacon	36

SIDES

Cauliflower lemon, tahini, garlic, mint	10
Risotto Fries hollandaise, parmesan, chives	10
Roasted Brussels Sprouts black pepper pancetta, pickled apple	10
French Fries	10

CHEESE AND CHARCUTERIE

Cheese Board 3 or 5 12 / 15

Charcuterie Board 3 or 5 15 / 25

CURED MEATS

Wild Boar Salume | scented with port, sage, juniper

Soppressata | smoked pork belly

Wagyu Bresaola | cured beef scented with rosemary, juniper

Finocchiona | fennel-scented beef, pork salumi

Jamon Serrano | *Spain* | cured ham

Cheese

Shropshire Blue | England | Cow | smooth texture, sharp, tangy

Coupolet | Vermont | Goat | tart pear, unctuous, grassy

Alp Blossom | Austria | Cow | semi-soft, floral, umami

Comte Saint Antoine | France | Cow | firm, nutty, brown butter, stone fruit

Hudson Flower | New York | Sheep | semi-soft, herbaceous, rich

COMPOSED PLATES

Chef's Cheese & Charcuterie Board 25

Duck Liver Mousse pickled red onion, baby greens 11

Pate Campagne pistachio, cherry 15

Wagyu Beef Carpaccio | chillies, shallot, roasted peanut, crispy rice, fragrant herbs 12

Join us for Brunch!
Sundays 11:00am - 2pm

DESSERT

Triple Chocolate Mousse raspberry macaroon, ganache, fresh berries	10
Sticky Toffee Pudding Cake almond streusel, vanilla ice cream	10
Wild Berry Meringue white chocolate, lychee coconut sorbet	10
Passionfruit Tart blueberries, white chocolate, marshmallow, candied lemon zest	10
Sorbets single or trio	4 or 8
<i>seasonal selection, please ask your server</i>	

COFFEE | COMPASS COFFEE

Cardinal Blend	6
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ESPRESSO | COMPASS COFFEE

Single 4	Café Latte 6
Double 6	Cappuccino 6
Labne Ice Cream & Espresso Affogato	8

TEA | HARNEY & SONS

Earl Grey Supreme	Paris	Rooibos Chai
English Breakfast	Mint Verbena	Japanese Sencha
Bangkok	Chamomile	Dragon Pearl Jasmine

A special thanks to our local businesses who make what we do possible:
*Earth and Eats, Great Greens, Honeysuckle Acres, Huntsman, Irwin Mushrooms,
Ottenberg Acres Dairy, Path Valley Farms, Pipe Dreams Farms, Really Raw Apiary,*