

**snacks**

<b>A SHOT OF CHILLED ASPARAGUS SOUP:</b> coconut milk/ginger/pickled <i>pepper</i>	<b>3</b>
<b>KOREAN BBQ POTATO CHIPS:</b> sesame/scallion/kewpie mayo/lime/korean chile	<b>4</b>
<b>WARM PRETZELS:</b> cheddar cheese sauce/stadium mustard	<b>6</b>
<b>PORK BELLY BISCUITS:</b> maple glaze/pickled onion/chipotle mayo	<b>14</b>

**raw**

<b>CRUDO OF THE DAY:</b> daily creation using market ingredients	<b>AQ</b>
<b>YELLOWTAIL CRUDO:</b> grapefruit/jalapeño/avocado puree	<b>17</b>
<b>STEAK TARTARE:</b> calabrian chile/wise acre farms egg yolk/smoked salt/celery/caper	<b>18</b>

**salads**

<b>BEET SALAD:</b> frisee/preston farms radish/pistachio vinaigrette/ricotta salata	<b>12</b>
<b>FAVA LEAF SALAD:</b> shaved <i>fennel</i> /toasted seeds/pecorino/lemon citronette	<b>8</b>

**vegetables**

<b>ROASTED FINGERLING POTATOES:</b> <i>green garlic</i> /piment d'espelette/aioli	<b>12</b>
<b>CARAMELIZED CARROTS:</b> vadouvan yogurt/ <i>pea shoots</i>	<b>9</b>
<b>GRILLED ZUCKERMAN FARMS ASPARAGUS:</b> almond/shallot/sauce gribiche	<b>11</b>
<b>ROASTED SNAP PEAS:</b> sesame/preserved lemon/ <i>mint</i> /smoked egg yolk/black garlic	<b>8</b>

**housemade pasta**

<b>FAVA LEAF CHITARRA:</b> shallots/fava bean/wise acre farm egg/smokedcaciocavallo	<b>19</b>
<b>OLD BAY STROZZAPRETI:</b> gulf shrimp/ <i>garlic</i> /preserved lemon/ <i>burnet</i>	<b>20</b>
<b>PAPPARDELLE BOLOGNESE:</b> classic beef and pork ragú/parsley/pecorino	<b>18</b>
<b>COCOA TRIFOGLIO:</b> duck confit/ <i>chive</i> /madeira/foie gras butter/hazelnut	<b>24</b>
<b>TASTING OF ALL HOUSEMADE PASTAS</b>	<b>42</b>

**seafood**

<b>P.E.I. MUSSELS:</b> bacon/aji amarillo pepper/fennel/saffron/grilled bread	<b>16</b>
<b>SEARED DAYBOAT SCALLOPS:</b> snap pea/onion soubise/dill/apple/mustard	<b>21</b>

**meat**

<b>ROASTED PRIME STRIPLOIN STEAK:</b> <i>green garlic</i> salsa verde/crispy shallots	<b>26</b>
<b>BUTTERMILK FRIED CHICKEN THIGHS:</b> vinegar hot sauce/caraway yogurt/ <i>basil</i>	<b>12</b>
<b>MARIN SUN FARMS BEEF SLIDERS:</b> short rib marmalade/blue cheese/bacon aioli/pickles/brioche bun	<b>10</b>

*Items in bold indicate ingredients organically grown by Brad Agerter & Brittany Trueblood at Chalk Hill*

**Chef** Shane McAnelly **Sous Chef** Shante Potts **Sous Chef** Jason Baptist **Pastry Chef** William Woodward