



SMALL PLATES

Tomato Watermelon Gazpacho 7

Compressed Melon, Tomato Confit, Pickled Watermelon Rind

House Salad..... 6

Greens, Pickled Beets, Radishes, Unfiltered EXVOO, Saba

Poached Asparagus..... 11

Tombo Tuna, Puffed Wild Rice, Fig, Truffle Aioli

Bibb Lettuce Salad..... 11

Green Goddess Dressing, Avocado, Cornbread Croutons

Grilled Flatbread..... 9

Daily Preparation

Smelt Fries..... 7

Sweet Onion Tartar Sauce, Smoked Tomato Ketchup

Country Style Duck Terrine..... 10

Pickled Peaches, Fried Capers, Soft Boiled Duck Egg, Violet Mustard

Beef Carpaccio..... 14

Peppercorn Sauce, Shoestring Potatoes, Meyer Lemon Oil

Iowa Cheese Plate 11

Three Cheeses, Three Accompaniments

SIDES

Minnesota Milled Grits..... 5

Goat Milk Butter

Heirloom Tomatoes..... 8

Aged Balsamic, Flake Salt, EXVOO

Triple Cooked Fries..... 5

Parsley, Garlic Butter

Mac and Cheese..... 9

Sweet Pea, Sausage, Mushroom
(can be served vegetarian)

Peas and Carrots 5

Sweet Pea, Carrot, Sugar Snap Peas

Tempura Broccoli..... 6

Mushroom Soy Sauce, Toasted Sesame

BIG PLATES

Halibut Cheek Cioppino..... 21

Gulf White Shrimp, Seafood, Roasted Potato, Fennel-Smoked Tomato Broth

Roasted Duck..... 21

Fig, White Asparagus, Buckwheat Noodle, Fresh Water Chestnut

Sweet Pea Goat Cheese Ravioli.....19

Meyer Lemon Carrot Froth, Sugar Snap Peas, Roasted Peaches

Albacore Tuna..... 24

Linguini & Clams, Heirloom Tomatoes, Arugula, Green Olive

Liver and Onions..... 19

Fried Calf's Liver, Cipollini Onion & Bacon Ragout, Green Garlic Gravy

Wild Alaskan Salmon..... 22

Roasted Grape, Citrus, Olive, Fennel, Five Grain Pilaf

Chicken Teriyaki..... 19

Apricot, Melted Leeks, Sweet Bean, Tempura Rice Ball

Pork Chop..... 20

Farm Cheese Grits, Barbecued Shrimp & Bacon Succotash

Red Stag Steaks

Served with Grilled Summer Squash Ratatouille, Fork Mashed Potato, Truffle Sauce, Fried Squash Blossom

Top Sirloin..... 19

Petit Teres Filet..... 26

Nightly Steak..... mkt

"Surf and Turf" of ½ Maine Lobster add **25** / 4 oz Tourchon of Fois Gras **25**

Add Roasted Sweet Onions 3 Blue Cheese 4 or Mushrooms 4



A special thanks to the farmers and producers that make this menu possible.

Fisher Farms, Dry Weather Creek Mill, Wild Acres, Footjoy Farm, Dragsmith Farm, Thousand Hills Cattle Company, Larry Schultz Organic Farm, Sturdiwheat, Dakota Farms Natural Beef, Au Bon Canard, Clem's Popcorn

**SEVERAL MENU ITEMS CAN BE SERVED VEGETARIAN OR VEGAN; ASK YOUR SERVER
18% GRATUITY IS ADDED TO GROUPS OF 10 OR MORE. WE DO NOT ACCEPT CHECKS**

