May 29 to June 1, 2019

Corn Fried Oyster Tacos with Blue Corn Tortillas, Bacon, Chipotle Aioli,  $15
Hen of the Woods Mushrooms, Spicy Mustard Sour Cream and Chives
raised Pork Tostada with fresh made Tortilla, Goat Cheese Cream,  $13
Burnt Mushroom Refried Black Beans, Avocado, Tomato & Cilantro
apa Cabbage Salad with Brussels Sprouts, Avocado, Green Onions,  $12
Quick Pickled Onion, Preserved Lemon and Green Goddess Dressing
uttermilk Fried Chicken Thighs with Sweet Potato Black Bean Salsa,  $14
Mole, SnapShot Aioli, Rosemary Honey and Chives
uss Sprouts with Pears, House Pickled Onions, Gruyere,  $11
Missouri Pecans and Thyme Honey
eviled Eggs: Pimento Cheese, Redeye Crumble and Pickled Onions  $7
rispy Corn Bread w/Bacon Jam, Chives and Bacon Butter  $10

Pan Roasted Sturgeon with Basil Custard, English Peas, Brussels Sprouts,  $19
Turnips, Ramps, Bacon, Almonds, Sprouts and Parsley
MARKET PRICE
Amish Organic Chicken Breast with Creamed Rice, Fiddlehead ferns, Peas,  $29
Asparagus, Bacon, Garlic, Ramps and Garlic Chives
Grilled Arctic Char with Orange, Heirloom Tomatoes, Orange,  $19
Celery, Olives, Pimento Honey, Dill and Parsley
MARKET PRICE
Prime Ribeye with Goat Cheese Cream, Grilled Onions, Grilled Asparagus,  $49
ring Onions, Cherry Tomatoes, Oregano, White Wine and Tobacco Onions
MARKET PRICE
raised Pork with Heirloom Tomatoes, Strawberries, Avocado, Cucumber,  $29
Bacon, Spinach & Arugula, Ramp Green Goddess and Queso Fresco
House Made Fettuccine with Shrimp, Bacon, Morel Mushrooms,  $34
Ramp Pesto, Kale, Poblano, Garlic, Basil and Oregano
Vegetable Napoleon of the Day  $21