

DECEMBER 21, 2024

BITES

Seaweed Chips Pepper Jelly Aleppo	6
Spiced Chickpeas	6
Chicken Liver Mousse Pickled Red Onion Wheat Crackers *	10

SMALL PLATES

1/2 Dozen Murder Point Oysters (AL) Juniper Berry-Bay Leaf Mignonette Lemon *	18
Uplands Rush Creek Reserve Cheese Date-Rosemary Jam Caramelized Onion Fried Garlic Goodkind Sourdough *	20
GK Caesar Salad Curly Endive White Anchovy Parmigiano Reggiano Pan Con Tomate * <i>Can be made vegan or vegetarian See Server For Details</i>	17
Crispy Brussels Sprout Salad Balsamic Shallots Toasted Pecans Honey Crisp Apples Blue Cheese Bread Crumbs Roasted Garlic Dressing * <i>Can be made vegan See Server For Details</i>	16
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	17
Maine Mussels Littleneck Clams Miso Beer Broth Lime Leaf Ginger Star Anise Serrano Peppers Garlic Toast	20
Berliner Currywurst Crispy Yukon Gold Potatoes Brussels Sprouts Tomato Curry Sauce Lemon Aioli	22

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetable Cauliflower Broccoli Dill Vinaigrette	28
Soy Curl Biryani Saffron Rice Pilaf Caramelized Onion Sweet Potato Cauliflower Pomegranate Seeds Jalapeño-Apricot Chutney	24
Dry Aged New York Strip Steak Red Flannel Hash Cylindra Beets Dill Fried Leeks Horseradish Creme Fraiche *	42
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Toasted Farrotto Pickled Grapes Piquillo Peppers Roman Artichoke Split Pea Puree N'duja-Olive Vinaigrette *	40
Red Grouper Fillet Baby Red Beans Red Pistachio Mole Celery Oregano Sesame Seeds Collard Greens Blood Orange *	30
Linguini Alla Carbonara Smoking Goose Guanciale Pecorino Romano Cheese Farm Egg Black Pepper Pea Shoots *	27
Spicy Crab Pasta Bucatini San Marzano Tomato Ragu Red Rock Crab Pepperoni Chili Arbol Rapini Basil Oil <i>Can be made vegan or vegetarian See Server for Details</i>	28

SIDES

Rotisserie Potatoes & Seasonal Vegetables	9
Beer Battered French Fries Bacon Ranch	9
Goodkind Sourdough Bread Wisconsin Butter Maldon Sea Salt	6/12

DESSERTS

Mini Gateau Basque Almond & Vanilla Custard Tart Door County Cherries Whipped Crème Fraîche Candied Fennel	13
Chocolate Stout Cake Dark Chocolate Mousse Cocoa Nib Brittle Chocolate Syrup *	13
Pineapple Upside Down Cake Gochujang Caramel Lime Curd	13
Sarsaparilla Spice Cake Persimmon Malted Butter Cream Chocolate Ganache Caramel	13
Lemon Thyme Panna Cotta Meyer Lemon Marmalade Toasted Milk Crumble	13

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Menu items may contain unlisted ingredients. Please inform your server of any allergies or dietary restrictions. **