



Charcuterie

gourmet selection of scratch pâtés, artisan cured meats and regional cheeses, save the produce-pickles, preserves, house mustard, olive oil grilled focaccia, Wren's witching sticks

28

Small's

- Rye Whiskey Beef Short Rib** 19
malted parsnip and butternut whip, ginger candied roots, carbonized onions, herbs, and citrus
- Paper Bag Salad** 13
green mango, napa cabbage, watercress, crispy rice paper, bo kbo jerky, farm eggs, chilies, tamarind vinaigrette, crispy shallots
- Kale & Kabocha Salad** 16
sesame candied pecans, pickled cranberry & date terrine, nigella & chia seeds, warm miso vinaigrette
- Wild Mushrooms** 12
foraged mushrooms, goat lady chevre, aged vinegar, grilled bread
- Mouth Punch Noodles** 10
vermicelli rice noodles, toasted peanuts, thai basil, shiso, scallion, cat's mao chili sauce
- Undercover Poke** 16
abi tuna, purple mint aioli, avocado mousse, charred scallion, chili-mirin cold brew, crispy rice paper
- Mill City Shrimp** 20
millet fried shrimp, horseradish creamed farm greens, smoked alpine trout, hominy, field onion oil, oven cured tomatoes

Shareables

- Brussels Sprouts** 12
pickled baby onion bulbs, orange blossom honey, goat lady chevre, green swiipe, toasted sunflower seeds
- Feta Me Meli** 11
crispy dough, thyme honey, seeds
- Lobster-Chorizo Corn Dogs (3)** 17
*grapefruit slaw, avocado yum yum
add a corn dog + 6*
- Chicken and Burnt Ends** 14
chargrilled chicken thigh, pork belly ends, collard and woodear mushroom hot and sour, gochujang-honey mop, soy nuts, shrimp crispies
- Breaking Bread** 7
warm quinoa boule, duck fat votive
- Empanadas** 16
wagyu grind, yellow chili aioli, sofrito relish
- Semolina Kale Dumplings** 13
hardwood smoked bacon jam, derby cheese, beet pickled turnips, sage pesto, smoked almonds
- Duck Bun Cha** 17
confit sausage, belly, napa vessel, pickled roots, thai basil and garden mint, vermicelli, chili-lime bath

Plates

- Flat Iron Angus Steak** 48
mushroom rubbed, slab bacon, pekin confit, greek gigante beans, buttercup & preserved lemon, scrap sauce, slinky frustration
- Arctic Char** 38
tunisian spice rub, buckwheat short stack, pom blistered greens, candy striped & golden beets, almonds, mint & preserved lemon yogurt
- Fin and Belly** 38
lightly grilled tuna, red pork belly, blistered edamame and Montgomery Sky greens, pickled chilies, plum radish, hot and sour tamarind broth
- Aji Amarillo Duck** 38
peruvian marinated duck breast, crispy leg, sweet potato dinner doughnut, pickled slaw, and aji amarillo sauce
- Chicken 116** 28
chennai chicken, black grains, roasted apple crema, celtuce, green mango, granny apples, green chili papad, curry leaves
- One Big Ravioli** 30
pancetta braised pork shoulder, aged balsamic cured tomatoes, cuquillo olives, black kale
- Walk In the Garden** 24
grilled heirloom squash, roasted brassica, garden greens, speckled roman tomato romesco and whatever else was growing well in the garden this morning
- Rib and Roll** 44
braised lamb and petite spare ribs, preserved lemon and black garlic whip, mandarin squash, roots, pomegranate resin and jus

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of 8 or more will have an automatic 20 percent gratuity assigned