



## 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

- Kalbi** 22  
*korean bbq flanken ribs, quick-chi, roasted pear and scallion glaze*
- Paper Bag Salad** 13  
*green mango, napa cabbage, crispy rice paper, bo kbo jerky, farm eggs, chilies, tamarind vinaigrette, crispy shallots*
- The Crush** 15  
*smashed edamame, swiss chard, and brussel shred, piquillo and walnut hummus, mint yogurt, pomegranate and broken grain crush*
- 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** 14  
*pickled baby onion bulbs, orange blossom honey, goat lady chevre, green swiipe, toasted sunflower seeds*
- Feta Me Meli** 11  
*crispy dough, thyme honey, seeds*
- Chorizo-Lobster Corn Dogs (3)** 19  
*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

- Coulotte of Beef** 50  
*brulee of spring onion puree, crispy cheese curd, field peas and pancetta, roots, morel jus*
- Monkfish Yabbie** 38  
*sassafras grilled monkfish, farralaya, crawfish nantua*
- 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  
*cbennai chicken, black grains, roasted apple crema, celtuce, green mango, granny apples, green chili papad, curry leaves*
- Linguine Carciofi** 32  
*house made pasta, cast-iron chokes, spanish olives, fava beans, sundried tomato and basil pesto cream, crispy flatbread*
- Convolutud Curry** 28  
*roasted cauliflower, baby potatoes, purple indian yam, fenugreek, chickpeas, green rice, cashew-coconut sauce, paratha flatbread, flavor bang crunch*

*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*