

DINNER

STARTERS

Buttermilk Biscuits 8 <i>seasonal butter, local honey</i>	Pimento Cheese 8 <i>toasted ciabatta, Irish cheddar, cornichons</i>
Duck Confit Gumbo 8 <i>andouille sausage, basmati rice, scallions</i>	Wood Grilled Rainbow Carrots 13 <i>whipped goat's milk ricotta, pine nuts, preserved lemon vinaigrette</i>
Fried Green Tomatoes 15 <i>house made mozzarella, grilled summer peppers, saffron aioli</i>	Grilled Spanish Octopus 20 <i>white bean ragout, smoked tomato aioli, bacon vinaigrette</i>
Cheese Plate 18 <i>Comté, Mt. Tam, Gorgonzola Piccante, house sourdough, spiced pecans, house jam</i>	Smoked Salmon Tartare° 14 <i>red cabbage and sweet corn chowchow, sour cream, house marble rye</i>

SALADS

Farmhouse Salad <i>local greens, fennel relish, tarragon vinaigrette, cherry tomatoes</i> 10
Beet Salad <i>cardamom yogurt, preserved lemon, arugula, hazelnuts</i> 12
Baby Iceberg Wedge Salad <i>bacon, red onions, brioche croutons, herbed buttermilk dressing</i> 12 <i>Add roasted chicken 10</i> <i>Add salmon 12</i>

ENTRÉES

Mattie's Fried Chicken <i>Kennebec pommes purée, bacon, spinach, pickled onions, chipotle-yogurt dressing</i> 24
Tender Belly Grilled Pork Ribs <i>red potato salad, green cabbage coleslaw, cornichon</i> 28
Blackened Skuna Bay Salmon <i>summer vegetable succotash, wild rice, avocado, honey mustard</i> 32
Basmati Rice Bowl <i>chickpeas, coconut curry, roasted vegetables, cilantro, tomato, green onions</i> 18
Prime Filet° <i>6 oz. Niman Ranch filet, yukon gold potato gratin, grilled asparagus, béarnaise</i> 38
Smoked Duck Breast <i>duck confit johnnycakes, roasted turnips, crispy kale, tart cherry reduction</i> 36
Pan-Roasted Chicken Breast <i>herbed bread pudding, radishes, grilled carrots, mushroom jus</i> 26
Pan-Seared Gulf Snapper <i>gulf shrimp bouillabaisse, toasted baguette, saffron aioli</i> 36
Fried Chicken Sandwich <i>brioche bun, coleslaw, comeback sauce, tomato, house frites</i> 18
Grassfield Farms Beef Burger° <i>aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites</i> 18 <i>Add fried egg . . . 3</i> <i>Add avocado . . . 3</i>

SIDES

Crispy Cauliflower 8 <i>Thai bird chile, tamarind BBQ sauce, scallions, cilantro</i>	Fried Brussels Sprouts 10 <i>golden raisins, toasted peanuts, spicy honey mustard, cilantro</i>
Kennebec Pommes Purée 8 <i>crispy bacon, Parrano gouda</i>	House Frites 6 <i>thyme salt, sweet onion dip, chipotle ketchup</i>

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors