

# **STARTERS**

#### Bread Service \$6

milk bread, garlic herb butter

### Cheese Board \$14

Uplands Rush Creek, Hook's galway bay goat cheese, Roelli red rock bleu cheddar, with house crackers, mustard and raspberry jam

### Tomato Soup \$8

h.ei.rl.oom roasted tomato soup, Clockshadow creamery guark, Roth grand cru-tons, olive oil

# Cheesy Meadowlark Polenta \$8

Hurdy Gurdy & Sarvecchio polenta, sherry redux, big sky grana, chives





# FROM THE GARDEN

### Winter Salad \$10

Don's produce winter greens. Enos bacon, mustard onion, radish. grilled honey vinnaigrette

### Wedge Salad \$9

baby iceberg, bleu cheese, house french. Enos bacon. breadcrumbs. shaved onion, carrot, herbs

### Mushrooms \$10

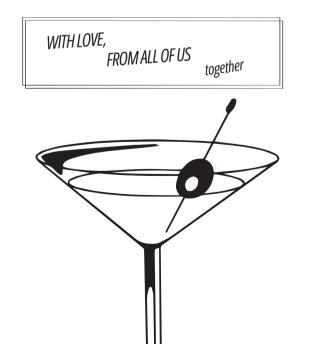
roasted Jays oyster mushrooms, charred radishes, poblano crema, pepita salsa matcha, cilantro

#### Reets \$8

Steadfast Acres beets, chimichurri, pickled shallot, braised beet puree

# Braised Fennel & Beans \$12

chili orange glaze, cannellini beans, olive oil, Cress Springs sourdough



# MAINS

### Burger \$14

Seven Seeds beef, grilled onion, pickles, signature sauce, house bun, gilman american chz, hand cut fries (its a double smasher)

## fISH fRY \$19

Beer battered Alaskan Cod. creamu slaw. fries. house tartar. Cress Spring sourdough

### Pork Chop \$25

Enos center cut pork loin, rutabega cream, roasted daikon radish, leek dill sauce

### Beef \$26

Cates beef grass-fed NY Strip, roasted garlic butter, jus, fries

## PASTA

#### Tortellini \$19

handmade pasta stuffed with braised greens and Enos Pork, with butter, parmesan, breadcrumbs and thyme

#### Cavatelli \$19

handmade pasta, leeks, black pepper, Sarvecchio parmesan

