



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

roasted heirloom tomato soup, Clockshadow creamery quark, Roth grand cru-tons, olive oil

Cheesy Meadowlark Polenta \$8

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

RESERVATIONS ENCOURAGED

TUESDAY - SATURDAY
4:30-8:30 PM
& SUNDAY BRUNCH



FROM THE GARDEN

Winter Salad \$10

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

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

Beets \$8

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

Braised Fennel & Beans \$12

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

WITH LOVE,
FROM ALL OF US
together



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, creamy 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

