

menu

Mass Ave // Dinner // Winter '17

garden table

snacks

snack mix \$5

pickle plate \$6

garden toast \$10

Sprouted wheat toast with avocado, preserved lemon ricotta, cherry tomato, baby onions, sprouts

nachos tres moles \$10

braised artichokes barigoule \$12

Maitake mushrooms, chestnut

slider trio & sweet

potato match fries \$12

Challah beet burger, avocado, aioli
Duck chorizo torta, Oaxaca cheese
Pulled pork biscuit, date BBQ, slaw

bison tenderloin carpaccio \$15

Szechuan rub, cold smoked, hazelnut, chile aioli, arugula, black garlic bread sticks

game board \$35

House charcuterie, bread, pickles

bloomin' maitake \$8

Calabrian chile aioli, alliums

wings & oysters kubla kahn \$20

Masala wings, Thai green curry oysters, saag, pear chutney, potato samosa

pan seared beef heart \$12

Pineapple, leek ash, roasted leek, pineapple mustard, jus

raw pad thai \$5

Raw veggie noodles, miso dressing

sushi burrito \$12

fish board \$60

Rotating selection of seafood charcuterie accompanied by chef's daily breads, pickles and dips. Serves four.

salads

9-pan salad \$6 / \$11

Every veggie and fruit our garmo guy has on his station with greens, grains and preserved lemon balsamic dressing

warm quinoa \$6 / \$11

add salmon \$3/6 Warm winter greens, porcini mushroom vinaigrette, feta, apple, celery root, basil

chopped salad \$6 / \$11

Sunflower seeds, cucum, tomato, avocado, colby cheese, chicken, basil vinaigrette

mains

flank steak and eggs \$28

Harissa, hollandaise, spring onion, jus, hashbrown

braised pork shoulder \$24

Chestnut, collards, parsnip, coriander, delicata, gold rice mush, jus

big burrata raviolo \$18

Black garlic bread, spicy Asian pear, mushroom brodo, leeks, maitake

pea shoot papardelle \$18

Lamb meatballs, gouda, puttanesca, pesto, basil

seared wild albacore tuna \$22

Raw pad thai, cucumber relish, miso egg yolk, bagel chips, trout mousse, avocado

butter chicken \$14

Yogurt marinated chicken breast braised with tomato, garam masala and turmeric. Served with many traditional pairings and freshly baked naan bread

flankenfennel melt \$14

Philly cheese style fennel and steak sandwich, au jus, jardiniere

elk stew \$15

Braised elk, carrots, onions, potato confit

brisket sauerbraten stew \$14

Red wine braised brisket, brussels, roasted fingerling potatoes

sides

lamb meatballs \$10

Garlic bread, two lamb meatballs, gouda and pesto

warm chicories, beets, crispy prosciutto \$8

greens and basil vinaigrette \$3 / \$6

mashed potatoes and gravy \$6

rice etouffee, fried okra and oyster \$8

A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. We like it this way. Let your server know of any allergies the kitchen should be aware of when composing your dish. Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. But you already knew that, right?