



BARN DINNER

Soup 6/8
Daily creation

Oysters MP
Lemon, horseradish, mignonette

Sticky Pickled Duck Wings 13
Honey + szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad

Chilled Black Tiger Shrimp 14
Cocktail sauce

Buttermilk Biscuits 10
House preserves, whipped butter

Winter Salad 9
Bulgar salad, pickled granny smith apples,
roasted squash radicchio, arugala frisée,
beau's abbey cheese, sherry vinaigrette

Cheese Plate 22 | Charcuterie 25

Ribeye 40
Black garlic smashed fingerlings,
winter vegetables, bernaïse

Lamb Shank 38
Farrotto, butter braised radish,
mustard greens, pistachio dukah

Duck Breast 34
Spiced beet purée, crispy Brussels,
walnut bacon vinaigrette, toasted barley salad

Crispy Skinned Arctic Char 32
Garlic cauliflower purée, wasabi broccoli,
puy lentils, fennel beurre blanc

Squash + Mushroom Risotto 27
Cashew cream, pickled squash,
mushroom, szechuan oil

We offer a variety of house made desserts daily
Please inform us of any food allergies or sensitivities.

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa