

DINNER
FALL 2018

001

Kabocha-Coconut Soup	<i>Vindaloo curry, nigella,</i>	6
Seared Cabbage Wedge	<i>Pickled apple, nori-dijon dressing, walnut, rye</i>	9
Togarashi Fries	<i>Fingerling potato, miso aioli, dill</i>	7
Spaghetti Squash	<i>Stir-fried, garlic, seaweed, peanut, chiles, lime</i>	8
Charred Broccoli	<i>Barebare spice, yogurt, pickled onion, raisin</i>	8
Tempura Cauliflower	<i>Sweet chili sauce, lemongrass, pickled pepper</i>	8
Bread + Spread	<i>Ancient grain pita or cracker with a rotating selection of spreads</i>	9
Autumn Salad	<i>Tender greens, seasonal vegetables, nut brittle, crouton, apple butter vinaigrette, ricotta</i>	9 / 14
Pantry Plate	<i>Pickles, ferments, and preparations of vegetables from seasons past and present</i>	10
Acorn Squash	<i>Lentil dal, ras el hanout, herb jus, sprouted seed</i>	15
Crispy Fried Rice	<i>Kimchi, sesame, soft egg or avocado</i>	13
Cassoulet	<i>Mixed legumes, sour hearty greens, horseradish, crispy cornbread</i>	20
Sweet Potato Gnocchi	<i>Apple dashi, cloverton, spruce oil, burnt pecan, mushroom</i>	18
Grilled Trumpet Mushroom	<i>Japanese curry, fall vegetables, freekah</i>	20
Fresh Semolina Pappardelle	<i>Walnut-maitake bolognese, hearty greens, butternut, smoke almond</i>	22
Citrus Sorbet	<i>Lavender, jasmine tea</i>	4
PawPaw Froyo	<i>Gingerbread, coconut, pomegranate</i>	5
Roasted Apple	<i>Mulled Raisins, lebneh, hemp seed streussel</i>	6
Chocolate Avocado Cake	<i>Caramelized white chocolate, cocoa nibs, orange</i>	7