

PLATE

COCKTAIL SPECIAL

EAST OF ELDER - BARR HILL GIN - ELDER FLOWER LIQUEUR - CUCUMBER WATER - MINT - LIME - 17

STARTERS

GARLIC AND PARMESAN SOUFFLÉ - PESTO CREAM - 16

VEGAN "CRAB CAKE" - HEARTS OF PALM - CASHEW "AIOLI" - 16

STEAMED PEI MUSSELS - HALIBUT - DILL - WHITE WINE - CREAM - GRILLED BREAD - 18

SUSHI TUNA SALAD - CUCUMBERS - SESAME SEEDS - SPICY MAYO - PICKLED GINGER - SOY - 18

CORN FRITTERS - HOT HONEY - 16

BEER BLISTERED SHISHITO PEPPERS - PINE NUTS - MINT CREME FRAICHE - SEA SALT - 15

SOUP AND SALADS

TOMATO FENNEL SOUP - 16

HEIRLOOM TOMATO TOFU SALAD - BASIL SALAS, PINE NUTS - 16

ROMAINE - FRISÉE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 15
-ADD ANCHOVIES - 4

LETTUCE MIX -RADISH - TOMATO - TOASTED SUNFLOWER SEEDS - BUTTERMILK DILL DRESSING - 15

JAMIE'S ON GRAIN - ARUGULA - QUINOA - SWEET POTATO - PUMPKIN SEEDS - CRANBERRIES -
RED WINE AND MAPLE VINAIGRETTE - 18

BURGERS & MAINS (PLEASE CHOOSE ONE SIDE FOR YOUR BURGER)

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - 23

GARDEN VEGETABLE EN PAPILLOTE - TOFU - BASIL - SAFFRON RICE - 33 (VEGAN)

PORK RAMEN - BRAISED PORK BELLY -SOFT EGG -RADISH -DAIKON -TREE EAR MUSHROOM -NORI-35

GRILLED PORK TENDERLOIN -SWEET POTATO SILK -GRILLED AMISH PEACHES -BROWN BUTTER - 35

BEER BRINED CHICKEN BREAST - LEEKS - SHIITAKE - POTATO - WHITE WINE GARLIC CREAM - 35

SEARED HALIBUT -BLACK GARLIC DASHI- NAKED ACRE FARM SWISS CHARD-GINGER MISO GLAZE-43

MARINATED SKIRT STEAK - DIJON - GARLIC - ROSEMARY - WARM POTATO SALAD - NAKED ACRE
FARMS MIXED BRAISED GREENS - 45

SIDES - 7

PAN FRIED POTATOES - NAKED ACRE FARMS BRAISED GREENS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

WE DO NOT ACCEPT APPLE PAY

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU
SO CAN CROSSING THE ROAD

CHEF OWNED

