

PLATE

FEATURED COCKTAIL

TEA TIME 2.0 -CLARIFIED WHISKEY SOUR TOPPED WITH A PEACH GINGER AND BLACK TEA FOAM- 18

STARTERS

SPINACH AND BOURSIN SOUFFLÉ - MUSHROOMS - WHITE WINE CREAM - 17

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

MARINATED HEN OF THE WOOD MUSHROOMS - FRISÉE - MINT CREME FRAICHE - HAZELNUTS - 17

ZUCCHINI FRITTERS - CHIPOTLE MOUSSELINE - 16

STEAK TARTARE - TAHINI - LEMON - GARLIC - EGG YOLK - PARSLEY - GRILLED BREAD - 18

STEAMED PEI MUSSELS - SAKE DASHI - BASIL - BUTTER - GRILLED BREAD - 16

SMOKED TROUT DIP - CREME FRAICHE - HOUSE PICKLED VEGETABLES - GRILLED BREAD - 18

CHICKEN WINGS - CHINESE BBQ - SESAME - 17

SOUP AND SALADS

TOMATO AND FENNEL SOUP - 16

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

ARUGULA - TOMATO - TOASTED SUNFLOWER SEEDS - RADISH - BUTTERMILK DILL DRESSING - 15

BABY SPINACH - ROASTED FENNEL - JASPER HILL BAILEY HAZEN - PICKLED ONION - PECANS - 18

BURGERS & MAINS

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - CHOICE OF SIDE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - CHOICE OF SIDE - 23

GRILLED CURRY PORK - BLUE CHEESE FINGERLING POTATOES - STRAWBERRIES - PEA GREENS - 37

FRESH LINGUINE - SHRIMP - MISO BUTTER - SHIITAKE - SPINACH - TOGRASHI 🌶️ - 39

GRILLED CHICKEN BREAST - SWEET POTATO SILK - CORN SUCCOTASH - CHERRY DEMI - 41

RAINBOW TROUT- CELERIAC AND CORN -SAFFRON -SNAP PEA SALAD - CHARRED SCALLION VIN - 43

GREEN TEA NOODLES - TOFU - PICKLED RADISH - WAKAME - AVOCADO - BASIL - SOY - SESAME - 33

GRILLED BAR STEAK - POTATO WITH ROASTED EGGPLANT AND GREEN TAHINI -
PICKLED RED CABBAGE - 49

SIDES - 7

PAN FRIED POTATOES - NAKED ACRE FARM BRAISED CHARD - SESAME AND MISO SNAP PEAS

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