



RAW

OYSTERS ON THE HALF SHELL - HALF DOZEN ... 22

EASTERN WASHINGTON SHIGOKU OYSTERS - APPLE JALAPENO MIGNONETTE

TRADITIONAL CAVIAR SERVICE

ONE OUNCE - NO.1 KALUGA STURGEON - 89 NEW YORK, NY
CREME FRAICHE, CHIVES, SHAVED EGG, TALLOW FRIED CRISPY POTATO CHIPS

"BREAD & BUTTER" SERVICE ... 9½

GRILLED BELLA SOURDOUGH,, HOUSE OLIVE OIL & SOFT SEASONED GRASS FED BUTTER
BATHED IN OLIVE OIL, SUNDRIED TOMATOES, GARLIC CONFIT, HERBS AND RED CHILI FLAKE.

AUTUMN GARDEN... 14

MISO POLENTA, ROASTED AUTUMN VEGGIES, PARSNIP, CARROT, BREAKFAST RADISH

DELICOTTA & BURRATA ... 17

FARRO, KALE, POMEGRANATE SEEDS, PEPPITAS

CHEVRE DIP ... 15

HERB WHIPPED GOAT CHEESE, DATES & BACON JAM

BRUSSELS SPROUTS ... 13

CRISPY BRUSSELS SPROUTS TOSSED IN BALSAMIC GLAZE, SHAVED PARMESAN (ADD BACON LARDON +5)

FRIED GREEN TOMATOES ... 14

DRESSED IN GREEN GODDESS AND APPLE REMOULADE

BUTTERNUT BISQUE ... 14

CREAMY BUTTERNUT SOUP, CREME FRAICHE, PARSLEY OIL

DUCK CONFIT... 26

LEEK SOUBIESE, ROASTED PEAR, CRISPY BRUSSELS, ARUGULA, PEAR GASTRIQUE

BLACK & BLUE STEAK TATAKI ... 22

BLOW TORCHED RARE, PONZU SAUCE, CHIVES, CHILI OIL, GARLIC CHIPS | SERVED CHILLED

GRILLED LAMB LOLLIPOPS (3) ... 21

MAPLE GLAZE, CRISPY SHALLOT, MISO POLENTA

SWEDISH MEATBALLS ... 19

PORK & BEEF MEATBALLS, MUSHROOM GRAVY, HORSERADISH MASH, CRANBERRY CHUTNEY

CRISPY PORK BELLY ... 16

APPLE BRAISED PORK BELLY, BUTTERNUT PUREE, APPLE FENNEL SLAW, APPLE CIDER GLAZE, FRIED LEEKS

ROASTED BEEF BONE MARROW ... 18

SMOKED SALT, GRILLED SOURDOUGH, CHIMICHURRI EMULSION
HORSERADISH GRAIN MUSTARD, TWO CANOE CUT MARROW BONES

SALMON RILLETTE ... 21

CONFIT SALMON BELLY, LEMON, CAPERS, HERBS, CREME FRAICHE, GRILLED BREAD

FARM & VEG

MEAT & FISH





MAIN COURSE

PARISIAN GNOCCHI ... 31

ROASTED DELICOTTA, BUTTERNUT PUREE, BROWN BUTTER CREAM, POMEGRANATE SEEDS
(ADD BACON +4 | SALMON +14 | CHICKEN +6 | PRAWNS +9 | STEAK +12)

PARSNIP AGNOLOTTI ... 29

PARSNIP STUFFED FRESH PASTA, KALE, CARROTS, CRANBERRIES, SAGE & PISTACHIO BUTTER
(**ADD BACON +4 | SALMON +14 | CHICKEN +6 | PRAWNS +9 | STEAK+12**)

PAN SEARED JAPANESE SCALLOPS ... 41

SEARED BREAKFAST RADISH, CELERY ROOT PUREE, PICKLED LEMON, PARSLEY OIL, FRIED LEEKS

SALMON A LA PLANCHA ... 31

HERBED ORZO, DELICOTTA SQUASH, KALE, APPLE CIDER & MUSTARD CREAM

GRILLED 14 OZ. NY STRIP ... 52

HORSERADISH MASHED POTATOES, DUCK FAT BEETS, RED WINE GASTRIQUE

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SURF AND TURF OPTIONS:

(SCAMPI STYLE PRAWNS +12 | PAN SEARED SCALLOPS +21 | BROILED LOBSTER TAIL +18)

APPLE MUSTARD BONE-IN PORK CHOP ... 34

GRILLED 12 OZ BONE IN PORKCHOP, MISO POLENTA, FENNEL APPLE SLAW, MUSTARD CREAM

MARY'S ORGANIC ROASTED CHICKEN AU POIVRE... 29

FRISEE, ROASTED ROOT VEGETABLES, CARROTS, PARSNIPS, RADISHES,
TOASTED FARRO, AU POIRVE SAUCE

SANDWICHES & SALADS

SLOW ROAST BEEF FRENCH DIP ... 25

EIGHT OUNCES OF THINLY SLICED BEEF SOAKED IN JUS, MELTED ONIONS,
GRUYERE & PROVOLONE CHEESES, HORSERADISH AIOLI, SERVED WITH BEEF TALLOW FRENCH FRIES

MILESTONE'S CHAR-GRILLED CHEESEBURGER ... 22

HALF POUND BEEF PATTY, HOUSE SPREAD, DICED ONIONS, ICEBERG LETTUCE
SLICED TOMATO, MELTED CHEDDAR, GARLIC PICKLES.
ON A SESAME SEEDED BRIOCHE BUN, SERVED WITH BEEF TALLOW FRENCH FRIES

GOLDEN BEET & CHEVE ... 27

BRAISED BEETS. CITRUS ROUNDS, FENNEL, FRISEE, POMEGRANATE SEEDS

DUCK CONFIT & PEAR SALAD ... 29

ARUGULA & FRISEE, SHAVED RED ONION, BLUE CHEESE, CANDIED WALNUTS, LARDON, HONEY

