

SALADS

- Sheldon's Harvest Greens 7.
grain mustard / dry jack / hazelnuts
- Organic Beet Carpaccio 8.
smoked goat cheese / pistachio / cider vinaigrette
- Butter Lettuce Wedge 9.
buttermilk / blue cheese / bacon / pickled onion
- Sheldon's Grilled Radicchio 11.
white anchovy vinaigrette / parmesan / black olive crouton

STARTERS

- Red Star Cornbread 6.
lavender honey / young greens
- Decadent Deviled Egg 9.
dungeness crab / caviar / mustard aioli
- Penn Cove Mussels 11.
smoked pork / tomato / white wine / crostini
- Grilled Octopus 14.
beef tongue / celery hearts / potatoes / salsa verde
- Pork Cracklins 6.
house hot sauce / mustard aioli
- Oven Roasted Bone Marrow 9.
horseradish / herbs / pickled radishes
- House Made Charcuterie Plate 12.
pork terrine / duck liver mousse / spicy coppa

LAND

- Rotisserie Half Chicken 19.
braised chard / leek bread pudding / red eye gravy
- Maple Leaf Farms Duck 27.
baby turnips / charred orange glaze
- Short Rib Pot Roast 27.
root vegetables / red wine / natural jus
- Carlton Farms Pork Porterhouse 26.
brussels sprouts / yams / onion soubise / mustard jus
- Venison Rib Chop 30.
black trumpet mushrooms / sunchoke / spiced jus

SUSTAINABLE FISH

- Seared Ahi Tuna 29
roasted beets / blood orange / braised pistachio / cress
- Blackened Catfish 26
braised collard greens / fried parsley / jalapeño lime muenierre

VEGETARIAN

- Smoked Kale 18.
red quinoa / tofu / squash / pumpkin seed oil
- Roasted Winter Vegetables 18.
garbanzo bean cake / harissa / mache

WOOD GRILLED STEAKS

(choice of side below)

- 10 oz. Hanger 26.
whole roasted garlic / red wine sauce
- 13 oz. Dry Aged Ribeye 32.
crispy shallots / blue cheese / worcestershire
- 14 oz. Dry Aged New York Strip 31.
marrow braised onions / white wine sauce
- 8 oz. Beef Filet 33.
bacon / duck egg / worcestershire

SIDES

- Daily Harvest Vegetables 8.
- Whipped Potatoes 8.
yukon gold / butter / cream / chives
- Red Star Mac & Cheese 5.
oregon cheddar / elbow mac / breadcrumbs
- Organic Beets 7.
horseradish / beet greens / citrus vinaigrette
- Braised Collard Greens 7.
bacon / cider vinegar / garlic
- Roasted Brussels Sprouts 8.
fresno chile / lemon aioli

WHOLE ROTISSERIE FOR THE TABLE

(served with house salad, choice of one side, and chef's dessert)

Suckling Pig (6 person min)
42. per person (72 hour notice)

Dry Aged Prime Rib (8 person min)
46. per person (48 hour notice)

Whole Peking Duck (2 person min)
42. per person (24 hour notice)

Chef de Cuisine: Kyle Rourke

Sous Chef: Jake Mickelson

LARGE PARTIES ARE ALWAYS WELCOME

service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness