



SMALL PLATES

Rock Shrimp Stuffed Jalapeño 20

three cheese, pepita miso mole, mushroom mayonnaise

Crispy Octopus 27

poblano pepper spuma, crispy leeks, napa wasabi slaw, 'nduja sausage *GF

Wagyu Tartare 25

dijon greasy grits miso, capers, black garlic, shallots, quail yolk

Fun-Gal Farms Assorted Mushrooms 23

yakatori grilled piso cabbage & mushrooms, stilton cheese, chives, macadamia oil

Seared Scallops 30

truffle tortellini, carrot purée, sherry truffle jus

Yellowfin Tuna Carpaccio 25

tomato water-lime crème, smoked scallop salt sporkgarden shiso, onion, capers *GF

Hummus & Cracker 20

choice of one

- **From The Garden Salad** with lovage purée, assorted greens, heirloom tomatoes, pickled green beans, pepitas, shallots, celery vinaigrette *GF *V
- **Charred Romaine Salad** with chèvre-caesar, sporkgarden tomatoes, duck fat fried potato croutons *GF
- **Lamb Meatballs** with mint yogurt, cucumber, fermented ratatouille, shishito peppers
- **Savory Panna Cotta & Tomato Salad** with sourdough rye seeded cracker, basil, tomato vinaigrette, goat rodeo cowboy coffee cheese, extra virgin olive oil *GF *V

ENTREES

Tagliatelle Bolognese 38

veal, pork, beef, prosciutto crisps, ricotta

Forest Mushroom Ravioli 36

two cheese, tomato water, crispy brussels sprouts, koji seared mushrooms,
ricotta salata, sunflower seeds, carrot crème *V

Spork Garden Pesto 33

tagliatelle, garden vegetables, sunflower miso, black shallot, lemon, pine nut, grana padano *V

Halibut 45

tomato-black garlic chimichurri, melted leek purée, cauliflower *GF

Koji Rye Fried Chicken 41

creamy polenta, chili apple glaze, fried brussels sprouts

Lamb Shank 46

rosemary black bean reduction, tomato basil risotto, braised kale *GF

Dry Aged Duck 54

sweet potato-duck confit hash, fermented pepper jam, red wine reduction, sporkgarden kimchi

Wagyu Eye 71

black shallot mashed potatoes, spork garden greens, fermented tomato hollandaise *GF

Wagyu Spinalis 78

lobster corn dog, spork garden vegetables, smoked potato purée, lobster velouté, madeira jus.
mushroom duxelles

Extravagance!

add Seared Foie Gras \$25

Chef Christian Frangiadis
Sommelier Sarah Hoffman

Sous Chef Mike Bickel
Chef de Partie Marilu Castro Adames

General Manager Sean Enright
Head Bartender Wesley Burdette

Gardener Sophia Garbos