



## SMALL PLATES

### **Skuna Bay Koji Grilled Salmon 20**

blue corn, toasted crème fumé, pistachio miso

### **Crispy Octopus 27**

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

### **Wagyu Tartare 25**

dijon benne miso, capers, black garlic, shallots, quail yolk, aji amarillo crema

### **Fun-Gal Farms Assorted Mushrooms 23**

yakatori grilled white lentil miso cabbage & mushrooms,  
stilton cheese, chives, macadamia oil \*V

### **Seared Scallops 30**

chicken of the woods-huitlacoche-ricotta stuffed tortellini, carrot purée, sherry truffle jus

### **Rock Shrimp Stuffed Jalapeño 20**

three cheese, pepita miso mole, mushroom mayonnaise

### **Hummus & Cracker 20**

*choice of one*

- **From The Garden Salad** with lovage purée, assorted greens, heirloom tomatoes, pickled green beans, pepitas, shallots, strawberry kombucha vinaigrette \*GF \*V
- **Charred Romaine Salad** with chèvre-caesar, duck fat fried potato croutons \*GF
- **Lamb Meatballs** with mint yogurt, cucumber, fermented ratatouille
- **Smoked Duck Salad** with apples, pickled mushrooms, sporkgarden fruits & vegetables, corn, cowboy coffee cheese, candied pecans, rye crisps, peach kombucha vinaigrette

## 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**

cornbread, macadamia miso, corn, pickled mushrooms, roasted peppers, fish jus

### **Koji Rye Fried Chicken 41**

creamy polenta, chili apple glaze, fried brussels sprouts

### **Lamb Shank 46**

rosemary black bean reduction, pumpkin 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*

*General Manager Sean Enright*

*Chef de Cuisine Mike Bickel*

*Sous Chef Mike Fuhr • Sommelier Sarah Hoffman • Chef de Partie Marilu Castro-Adames • Gardener Sophia Garbos • Head Bartender Wes Burdette*