



SMALL PLATES

Skuna Bay Koji Grilled Salmon 25
blue corn, toasted crème fumé, pistachio miso

Crispy Octopus 33
poblano pepper spuma, crispy leeks, napa wasabi slaw, 'nduja sausage

Wagyu Tartare 31
cashew miso, capers, black garlic, shallots, quail yolk, aji amarillo crema

Fun-Gal Farms Assorted Mushrooms 29
yakatori grilled split pea miso cabbage & mushrooms, stilton cheese, chives, macadamia oil *V

Seared Scallops 37
chicken of the woods-huitlacoche-ricotta stuffed tortellini, carrot purée, sherry truffle jus

Rock Shrimp Stuffed Jalapeño 25
three cheese, pepita miso mole, mushroom mayonnaise

Hummus & Cracker 25
choice of one

- **From The Garden Salad** with lovage purée, assorted greens, pickled green beans, pepitas, shallots, goat-rodeo chevre, spiced pecans, pickled blueberries, 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 46

veal, pork, beef, prosciutto crisps, ricotta

Forest Mushroom Ravioli 44

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

Spork Garden Pesto 40

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

Halibut 54

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

Koji Rye Fried Chicken 49

creamy polenta, chili apple glaze, fried brussels sprouts

Lamb Shank 55

rosemary black bean reduction, pumpkin risotto, braised kale *GF

Dry Aged Duck 64

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

Wagyu Eye 84

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

Wagyu Spinalis 92

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

Extravagance!

add Seared Foie Gras \$29

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