

# M O D E R N   A L P I N E   C U I S I N E

H e r i t a g e      L o c a l      A u t h e n t i c      I n s p i r e d

## Starters

- Hand Cut Fries with Black Truffle & Parmesan Cheese 14  
Caramelized Onion Soup, Porcini Mushrooms, Caraway, Brie & Brioche Crouton 12  
Chicken Noodle Soup, Rosemary, Egg Noodles & Winter Root Vegetables cup 7 bowl 12  
Spicy Rosen Ranch Lamb Chili, Smoked Green Chiles, Anasazi Beans, Humbolt Fog Chevre cup 8 bowl 14  
Gruyere & Emmental Savoyarde - Gratin of New Potatoes, House Cured Ham, Grainy Mustard 14  
Wood Roasted Mussels Frites with Parsley & Shallot Broth, Spicy Aioli 18  
Crispy Boutique Oysters, Creamed Spinach, Meyer Lemon Sabayon 17

## Brick Oven Pizza - Whole Wheat Flax Seed, Gluten Free or European Traditional Crust

- Margherita- Milled Tomato, Mozzarella Curd, Basil & Sea Salt 14  
Wild Thing- Roasted Forest Mushrooms, Brie, Sage, Pecorino, Garlic 15  
Malta- Lamb Sausage, Pepperoni, Olives, Tomato & Mozzarella 15

## Green Plates

- Simple Greens, Persian Cucumbers, Tiny Tomatoes, French Radish & Citrus Dressing 9  
Port Poached Pear, Hot House Lettuces, Pt. Reyes Organic Bleu, Candied Walnuts 15  
Nicoise- Seared Tuna, Green Beans, Potatoes, Farm Egg, Olives, Anchovies & Tomatoes 22  
Cook Shack Cobb- Sage Roasted Chicken, Smokey Blue, Bacon, Tomatoes, Egg & Avocado 17  
Herb Caesar Salad, Treviso, Fried Kale, Anchovies, Brioche Croutons 15  
with Roast Chicken 19 Grilled Salmon 21 Crispy Tofu 17

## Sandwiches

*Sandwiches, Please Choose Hand Cut Fries Or Simple Green Salad*

- French Dip, Hand Cured Market Steak with Aioli, Fontina, Crispy Onions & Jus 18  
Grilled Sharp Cheddar on Brioche with Bacon, Heirloom Tomatoes & Tomato Soup 16  
Certified Angus Burger, Vermont Cheddar, Russian Dressing, Pickles, Chipotle Catsup 17

## Hot Plates

- Chatham Cod "Fish & Chips" Creole Remoulade & Grilled Lemon 23  
Veal Meatloaf with Creamed Wild Mushrooms, Green Beans & Buttermilk Mashed Potatoes 21  
Nantucket Sea Scallops, Organic Red Quinoa, Braised Kale, Capers, Smoked Pine Oil & Warm Bacon Dressing 26  
Pot Au Feu- Beef & Veal Short Ribs, Lamb Sausage, Ricotta Dumplings, Leeks, Apples, Ham & Gruyere Broth 22  
Nana's Slow Cooked Elk Bolognese, Hand Cut Tagliatelle, San Marzano Tomatoes, Cured Black Olives 19  
Heritage Chicken & Pheasant Pot Pie with Heirloom Root Vegetables & Vermouth Cream 19



*Please ask your server to  
see our Gluten Free Menu*