



WINTER 25•26

Modern | Alpine | Inspired

TO SHARE

Crispy Brussels Sprouts 23
Kimchi Romesco | Pickled Pears | Furikake | Hazelnuts

Warm Pretzel 17
Liptauer | Mustard Dip

Veal & Pork Meatballs 24
Polenta | Parmesan Frico | Marinara

SOUPS & SALADS

Elk Chili 23
Goat Cheese Crema | Micro Cilantro | Crispy Tortillas

Spiced Butternut Soup 21
Roasted Apple & Mushroom Coulis | Pepitas | Pumpkin Seed Oil

Baby Kale Salad 22
Roasted Squash | Granny Smith Apples | Cranberries
Red Onion | Aged Cheddar | Lemon Dressing | Almonds

Little Gem Cesar 20
Croutons | Parmesan | Charred Broccolini | Miso Dressing

Beet & Burrata 25
Mint | Oregano | Pistachios | Blood Orange
White Balsamic & Honey Vinaigrette

Consuming undercooked meats or eggs may increase your risk of foodborne illness. While we will try our best to accommodate all allergies, we politely decline modifications. \$6.00 upcharge for split plate. This does include extra side.

WOOD FIRED

Baked Local Camembert 23
Orange Fig Jam | Poached Cranberries | Baguette
Rosemary

JP's Carbonara Flatbread 30
Leek Soubise | Pancetta | Fontina | Pecorino | Egg Yolk

Funghi Flatbread 32
Local Mushrooms | Balsamic Caramelized Onion | Ricotta | Arugula | Lemon Oil

Diavola Flatbread 29
Pepperoni | Mozzarella | Hot Honey | Marinara

SANDWICHES

Nashville Hot Eggplant* 32
Citrus Slaw | Pickles | Kewpie Mayonnaise

Old Bay Fried Chicken 35
Apple Slaw | Lemon Aioli | Pickles | Brioche Bun

Turkey Ranch 35
Bacon | Smashed Avocado | Lettuce | Ranch Aioli

Wagyu Cheeseburger 45
Roasted Mushrooms | Black Truffle Aioli | Gruyere
Brioche Bun

MAINS

The 10th Pot Pie 42
Guinea Hen | Root Vegetables | Vermouth Velouté
Puff Pastry

Risotto 36
Ratatouille | Parmesan | Basil | Parsley | Balsamic Glaze

Campanella 38
Genovese Pork Ragu | Whipped Ricotta | Parsley

*These items can be made vegetarian. Please talk to server.
All parties 6 and over will have 20% gratuity added.