



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.