

FOOD MENU

boards

Cheese \$16

Meats \$16

Both \$20

bowls

Carrot & Coconut Bisque \$9

Corn & Chicken Soup \$9

crispy sandwiches

Mushroom, amaltheia goat cheese, truffle, greens \$12

Lambwich, manchego, red pepper, basil aioli, greens \$12

small plates

Paprika Potato Salad, tomato cream \$9

Warm Olives, rosemary, orange zest \$7

Cashew Spread, mint, crispy pitas \$9

bigger plates

Lentils, golden beets, carrots, feta, almonds \$17

Salmon, miso broth, cabbage, shitakes \$23

Chicken, oyster mushrooms, olives, baby potatoes \$19

Pork, corn, tomatillos, cilantro, lime \$19

MT Wagyu Short Ribs, parsnip, mushroom-sherry gravy \$23

Elk, pumpkin, brussels, caramelized onions, juniper \$23

sweet

Amaltheia Goat Cheese Terrine, honey comb, apricots, almonds \$9

Spiced Chocolate Mousse, syrah-poached flathead cherries \$9

