

TO BEGIN

SMOKED PORK BELLY
spicy pickled beets, maple roasted beets, lemon zest, buttermilk gel 19

CAULIFLOWER
crispy cauliflower florets, woodfire cauliflower, lemon & pink peppercorn dry rub, pistachio crumble, kenny's farmhouse cauliflower aligot 18

FROM THE FARM
maple roasted acorn squash, vegan ricotta, spiced pickled squash, pumpkin purée, prickly pear caviar, pecan crumble, lemon gravy, corn cakes 24

OYSTERS ON THE HALF SHELL

rotating mignonette, cocktail sauce, horseradish
4.50 PER | 25 HALF DOZEN

GRILLED OYSTERS

half a dozen oysters, kenny's farmhouse cheese, bourbon chipotle butter, french baguette 28

URBANI OSSETRA CAVIAR

accoutrements: egg yolk, whites, crème fraîche, shallots, capers, corn blinis MP

DEVILED EGGS
trout roe, smoked maple syrup, black pepper bacon 13

STEAMED DUMPLINGS
chinese style soup dumplings inspired by southern chicken & dumplings, urbani black truffles, chicken skins 19

COUNTRY HAM
12 month aged newsom's ham, parker house rolls, sorghum grain mustard, house pickles 19

PLATES

LOW COUNTRY MUSSELS
coconut broth, cajun seasoning, roasted corn, tomatoes, pomme frites, crab emulsion, ashes 26

WOODFIRE MUSHROOMS
foraged mushrooms, salsa macha, goat cheese spread, corn bread 20

GRILLED LANGOUSTINES
tazo ham, trinity, saffron risotto, creole sabayon 28

ELMWOOD FARM BEEF SHORT RIBS
braised, tortellini, pumpkin, green onions, pecan pipian 32

DUCK AND GNOCCHI
sorghum bulgur miso, sweet potato gnocchi, sage beurre noisette crumble 36

PUMPKIN SALAD
roasted pumpkin, pomegranate, baby kale, pepitas, boursin cheese, maple vidalia dressing 19

SQUASH BISQUE
buttermilk granita, country ham butter, corn crisp 14

ENTRÉES

IBERICO PORK TOMAHAWK*
sweet potato mash, plum & fig agrodolce, sweet potato pearls, garlic touille 65

PAPILLOTE WALLEYE
banana leaf papillote walleye filet over wood fire, pine cone glaze, wheat berry and dry cherry salad, crispy skin 50

TABLESIDE SMOKED FRIED CHICKEN
caviar beurre blanc, roasted corn, mashed potatoes, fried leeks, pecan wood table side smoked 33

BLOOD ORANGE QUAIL
blood orange demi, miso farro succotash, roasted brussels, duck fat cippolini onions 48

VENISON WELLINGTON
puff pastry, newsom's country ham, foraged mushroom duxelle, green pepper bourbon demi, fried parisian potatoes, roasted garlic, grilled broccolini 55

COFFEE RUB RIBEYE
blackhawk american wagyu beef, red onion marmalade, roasted fingerlings, cippolini onions, gremolata 90

ACCOUTREMENTS

BACON ROASTED BRUSSEL SPROUTS

MASHED POTATOES

SOUTHERN FARRO SUCCOTASH

GRILLED BROCCOLINI AND CHIMICHURRI

BOURBON SWEET POTATO MASH

ALL ACCOUTREMENTS 11 EACH

OUR CULINARY PARTNERS

Black Hawk Farms | Newsom's Ham And Country Store | Cherrystone Aqua-Farms
Kenny's Farmhouse Cheese | Weisenberger Mill | Tim Hensley Mushrooms | Sylvatica Forest Farm
Happy Sprouts Farm | Elmwood Stock Farm | Critchfield Meats Family Market | Red Lake Nation Fishery

FOR ADDITIONAL GLUTEN FREE VEGAN & VEGETARIAN OPTIONS PLEASE INQUIRE WITH YOUR SERVER

*EATING RAW INGREDIENTS OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS. ITEMS ON THE MENU MAY CONTAIN MILK, EGGS, WHEAT, SOY BEANS, NUTS, & SHELLFISH. WE WILL TRY TO ACCOMMODATE FOOD ALLERGIES BUT CANNOT GUARANTEE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.