

Dinner Menu April 25th & 26th

Caramelized Onion Dip Potato Chips, Crudite

Beet + Greens Salad Radish, Marinated Shallots, Seeds, Goat Cheese Vinaigrette

Carrots Ramp-Chile Oil, Yogurt, Cilantro

Saffron Rice Baby Spinach, Leeks, Feta, Fresh Herbs

Roast Chicken Romesco, Asparagus, Spring Onions, Pickled Chiles

Almond Cake Honey, Citrus, Apricot Glaze, Salted Whip Cream

Brunch Menu April 27th

Cinnamon Coffee Cake

Spring Pea and Ricotta Toast

Fresh Herbs, Radish, Local Sourdough

Asparagus

Scallion Aioli, Tarragon, Mustard, Crispy Prosciutto

Greens Salad

Local Greens, Red Wine Vinaigrette

Spinach Frittata

Spring Onions, Feta, Potatoes

Rhubarb Shortcakes

Buttermilk Biscuits, Berry Jam, Salted Whip Cream