

STARTERS

- BRUSSELS SPROUTS** (V, N) \$17
Beet hummus - pickled onion - lime sriracha - almonds
- BAKED GOAT CHEESE DIP** (GFO + \$3, Veg, N) \$17
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread
- BUFFALO CAULIFLOWER** (V, N) \$17
Cauliflower wings - buffalo sauce - vegan cashew blue cheese
- CRISPY CALAMARI** \$18
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce
- THAI MUSSELS** (GFO + \$3) \$18
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread

CHARCUTERIE (GFO + \$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

Bavarian Creamy Blue
Red Rock Blue Cheddar
MouCo Truffello
Manchego
Beemster
Burrata



MEATS

Elevation Truffle Salami
Mortadella
Soprecider
Prosciutto
Capicola
Elk Summer Sausage



ask server for availability

CHOOSE 2- \$17 | CHOOSE 4- \$31 | CHOOSE 6- \$40 | CHOOSE 8- \$48
CHOOSE 3- \$24 | CHOOSE 5- \$36 | CHOOSE 7- \$44 | CHOOSE 9- \$52

SOUP

- TOMATO SOUP** (GFO, Veg) \$7 (Cup) \$10 (Bowl)
Plum tomato - aromatics - chevre grilled cheese
- GREEN GAZPACHO** (Veg, N) \$9 (Cup) \$12 (Bowl)
Cucumber - spinach - yogurt - apple - walnut



RAW BAR

- SNOW CRAB CLUSTER** (GF) \$15
- EAST AND WEST COAST OYSTERS*** (GF) \$18 (Half Doz) \$32 (Full Doz)
Please inquire about today's selection
- STEAK TARTARE*** \$19
Prime Filet mignon - capers - cornichon - shallots - dijon - quail egg - evoo - crispy quinoa - homemade crostini

SALAD

- CITRUS SALAD** (GFO, Veg, N) \$19
Tangerine - clementine - blood orange - kumquat conserva - frisee - baby kale - chevre cream - beet oil - pistachio tuille
- CAESAR SALAD** (GFO) \$9 (Half) \$15 (Full)
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons
- APPLE CHEESE CHIVE** (GF, Veg) \$10 (Half) \$16 (Full)
Granny Smith apple - manchego - chive
- QUINOA SALAD** (GF, Veg) \$16
Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre

SIDES & TOPPERS

- CHICKEN** \$10 **VERLASSO SALMON*** \$14
- STEAK*** \$16 **GARLIC GREENS** \$10
- CAJUN SHRIMP** \$10 **FRENCH FRIES** \$11
- TRUFFLE FRIES** \$14

ENTREES

- BLACKSMITH BURGER*** (GFO + \$3) \$24
Brioche bun - cheddar - lettuce - tomato - pickle - onion - truffle fries - add avocado + \$3 - add bacon + \$3
- QUINOA BURGER** (Veg, GFO + \$3) \$24
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - french fries
- BRICK CHICKEN** (GFO) \$32
Korean chili flake - tomato confit - Greek yogurt - English cucumber - mint - crispy scallion rice cake
- BOLOGNESE QUADRUCCI** (GFO + \$5) \$26
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic bread
- STEAK AU POIVRE*** (GF) \$42
Prime Flatiron steak - potato puree - seasonal vegetables - peppercorn brandy sauce - crispy shallot - balsamic glaze
- VERLASSO SALMON*** \$39
Ginger shiitake mushroom broth - crispy scallion rice cake - baby bok choy - cilantro - tarragon - watermelon radish
- SHRIMP & GRITS** (GF) \$30
Cheddar - scallion - blackened shrimp - spinach
- VIETNAMESE COCONUT CURRY** (GF, VO) \$42
Crab cluster - shrimp - mussels - clams - salmon - cilantro - zucchini noodles - rice - coconut milk - ginger - radish

V - vegan | Veg - vegetarian | VO - vegan option
GF - gluten free | GFO - gluten free option available
N - contains nuts

All substitutions subject to charge.
A 20% Service fee will be added to parties of 8 or more.

Tips are shared collectively to ensure fair distribution among our dedicated team. Gratuity goes to all staff who contribute to your experience. thank you for your support

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.