



en passant

STARTING OFF

CULTURED BUTTER (v,d,g) lava salt, sourdough	\$7
CRUDO* escolar, black garlic honey, tangerine, pickled cilantro, gochugaru	\$11
GOAT CHEESE (v,g,d) calabrian chili, honey, sourdough	\$11
CHICKEN LIVER MOUSSE* (d,g) orange marmalade, sourdough	\$15
CHICORIES & CRANBERRIES (n) escarole, radicchio, sage-candied walnuts, bacon, cranberry vinaigrette	\$13
DUCK CONFIT & APRICOT TERRINE (g) mustard, pickles, sourdough	\$17

ACCOMPANIMENTS

ROASTIES (v) kennebec potatoes, marie rose sauce	\$6
GREEN BEANS(d,n,v) miso butter, almonds, garlic, chia seed	\$9
BAHARAT BUTTERNUT (d,v) butternut squash, baharat, pommegranate, pepitas, mint creme fraiche	\$10

PLATES

EGGPLANT (v,d,g) eggplant, piperade, sundried-tomato goat cheese, parmesan	\$19
MUSHROOM RISOTTO (d,v) arborio rice, parmesan, shitake, beech, & oyster mushrooms	\$20
CHOUCROUTE GARNIE (d) bratwurst, confit bacon, sauerkraut, yukon gold potatoes, sherry gastrique	\$22
CHICKEN MILANESE (g,d) breaded cutlets, capers, lemon, parsley	\$24
HALIBUT (d) sansho cornmeal, sunchoke, dill-gochujang beurre blanc	\$38
NY STRIP (d,g) 8oz NY strip, fried mushrooms, horseradish, maître d' butter, rosemary	\$42

SANDWICHES

SUPER SMASH BURGER (g,d) Slagel Farms dry aged double smash patty, balsamic onion jam, marie rose sauce, brioche	\$14
GRILLED CHEESE (g,d,v) cheddar, gruyere, parmesan	\$10

DESSERT

OATMEAL CREAM PIES (d,g,v) rolled oats, buttercream	\$8	ORANGE BUTTERMILK FRITTERS (g,d,v)	\$8
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(d)=contains dairy (v)=vegetarian (n)=contains nuts (g)=contains gluten (s)=contains shellfish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.