



## Small

- OYSTERS ON THE HALF SHELL\*** 4/ea  
white mignonette, cocktail sauce
- POBLANO DEVILED EGGS** 6  
cotija cheese, tajin
- JAPANESE MILK BREAD** 6  
fried rosemary, bacon fat mayo
- CHICORY GREEN SALAD** 12  
delicata squash, dried cranberry,  
hazelnut, ricotta salata, honey-balsamic vinaigrette
- BUTTERCUP SQUASH SOUP** 12  
peanut chili crisp, minty yogurt
- SHRIMP CEVICHE\*** 13  
coriander mayo, tostada
- POACHED PEAR CROSTINI** 14  
mahón, pistachio, pesto, union special sourdough
- SEARED FOIE GRAS** 20  
shallot peppercorn jam, demi-glace, brioche
- ROOT VEGETABLE RISOTTO** 16  
seasonal root vegetable, caramelized onion,  
parmigiana reggiano
- MEZZA RIGATONI** 16  
chicken sausage, vodka sauce
- ORECHIETTE** 18  
sweet italian sausage, fennel, radicchio,  
cipollini onion, parmigiana reggiano
- BUCATINI CARBONARA** 26  
Oregon black truffles, bacon lardon, egg yolk,  
parmigiana reggiano

## Large

- THE MARLON BRANDO BURGER\*** 19  
NY onion, mayo, relish, american cheese, bacon,  
union special bun, hand-cut fries
- DRUNKEN NOODLES** 24  
fox farm mushroom, crispy tofu, ramen noodles,  
peanut chili crisp, thai basil
- LOCAL GRILLED TROUT\*** 34  
roasted brussel sprout, bacon, onion soubise
- LOCAL DUROC PORK CHOP** 32  
fried potato salad, salsa verde
- FORK TENDER SHORT RIB** 32  
pomme aligot, roasted carrot, gremolata
- 20oz. COW GIRL RIBEYE\*** 100  
crispy potato, seasonal veg

**Chef Jeff Seizer + Collaborative**

Winter 2023

\*These items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.