

DINNER

Snacks \$5

Marinated Olives

Salt-Smoked Almonds & BBQ Peanuts

Edamame Purée, Radish, Pickled Cucumber

Charcuterie & Cheese

Spanish Chorizo, Merguez, Pastrami, Finocchiona, Rillettes D'Anjou, Salami Secce
3 for \$9 *You Choose* or 5 for \$18 *and We Choose!*

Trio of Artisan Cheeses, Ken's Walnut Bread, Rye Crackers, Citrus Compote \$13

First

Creamed White Corn Soup, Spring Onions, Chanterelles \$10

Seafood & Andouille Sausage Gumbo \$9

Meatballs, Mashed Yukon Gold Potatoes, Sauce Au Poivre \$11

"Angels on Horseback" Bacon Wrapped Oysters, Remoulade Sauce \$10

Bibb Lettuce, Rogue Blue Cheese Dressing, Braeburn Apple, Radish \$9

Heirloom Tomato, Raw Zucchini, Black Pepper Vinaigrette, Basil \$12

Irving St. Kitchen Salmon Gravlax, Tartar Sauce, Rye Crackers \$11

Johnston County Ham, Buttermilk Biscuits, Red Pepper Jelly \$10

BBQ Shrimp, Worcestershire Sauce, Chive Drop Biscuit \$13

Maple Smoked Brook Trout, Arugula Salad, Toasted Hazelnut Vinaigrette \$11

Herb Roasted Bone Marrow, Pastrami Marmalade, Balsamic Reduction \$13

Next

Summer Vegetable Gratin, Moroccan Heirloom Tomato Sauce, Ras el Hanout \$17

Pan Roasted Halibut, White Corn, Mascarpone, Chanterelles, Summer Truffle Cream \$26

Charred Sturgeon, Farro-Couscous, Preserved Lemon, Crawfish & Madras Curry \$24

"Cacciucco" Mediterranean Seafood Stew, Mussels, Clams, Saffron Lobster Broth \$23

Grilled Duck Sausage, Confit Leg, Gingersnap-Brown Basmati, Pan Drippings \$24

Draper Valley Fried Chicken, Smashed Potatoes, Collard Greens, Country Gravy \$18

Blackened Bistro Steak, Grafton-Cheddar Crispy Grits, Garlic Brown Butter \$23

Roasted Baby Lamb, Sugarsnap Peas, Carrots, Spätzle, Garlic-Rosemary Jus \$25

Sides \$6

Smoked Tasso Jambalaya

Maque Choux (Succotash)

Sautéed Blue Lake Green Beans, Chanterelles

Ken's Artisan Bread upon request

All ingredients are local and sustainable as available

18% gratuity added to all parties of 6 or more

Now Serving Saturday & Sunday Brunch!

"The Farm" art installation by Freya Prowe

Desserts \$8ea

Brown Butter Pound Cake, House Made Ricotta Buttercream,
Warm Peaches & Raspberry Compote

Nectarine, Apricot, & Blueberry Cobbler, Cream Cheese Pastry,
Almond Krokant

Butterscotch Pudding, Brown Ale Caramel,
Crème Fraîche, Caramel Corn with Curried Peanuts

Chocolate Mascarpone Cheesecake, Cherries,
Cacao Nib Shortbread

Lemon Chess Pie, Housemade Graham Crackers,
Blackberry Basil Compote

Campfire S'mores, Salted Caramel Marshmallow
Brûléed Bananas

AFTERS

Oregon	ANAM CARA, Late Harvest Gewürztraminer	8
France	DOISY VEDRINES, Sauternes 1997	12
	DOMAINE MAS AMIEL, Maury, Millesime 1980	16
Hungary	ROYAL TOKAJI, 5 Puttonyos 2005	14
Spain	EMILIO LUSTAU, Oloroso Sherry, <i>East Indian Solera</i>	8
Portugal	DOW'S QUINTA SENHORA DA RIBEIRA, Douro	13

MADEIRA: a Portuguese archipelago that is nestled between the Iberian Peninsula and Morocco that is known for producing nutty, vibrant, toasty examples of some of the greatest and longest lived fortified wines in the world.

VINHOS BARBEITO, Madeira, Sercial, <i>Frasqueira</i> 1978	27
RARE WINE CO., Madeira, Sercial, <i>Charleston</i> NV	13
BROADBENT, Madeira, <i>Malmsey 10 year</i>	12
BLANDY'S, Madeira, <i>Malmsey 10 year</i>	12
<i>Tasting Flight of Barbeito, Rare Wine Co. & Broadbent</i>	16

BRUNCH

Charcuterie

Sopressata, Merguez, Pastrami, Finocchiona, Brandied Hazelnut Pate, Mr. Lee's Head Cheese
3 for \$9 You Choose or 6 for \$18 We Choose

Eggs

Moroccan Poached Eggs, Garlic Rubbed Toast, \$12

Salmon Gravlax Benedict, Spinach, Hollandaise \$14

Draper Valley Fried Chicken, Smoked Tasso Jambalaya, Sunnyside Eggs \$14

Lobster & Mascarpone, Soft Scrambled Eggs, Heirloom Tomato, Brioche \$17

Breads

House Made Morning Pastries, Strawberry Jam, Maple Sugar Butter \$10

Cinnamon Flapjacks, Whipped Cream, Bourbon Syrup, Pastrami Bacon \$11

Cornmeal Waffle, Blackberry Crème Fraiche, Apple Cider Syrup \$10

Lighter side

Honeydew & Canary Melon, Johnston County Ham, Ginger Sugar and Mint \$10

Irving Street Kitchen Granola and Yogurt Parfait, Fruit Compote & Honey \$9

Bibb lettuce, Rogue Blue Cheese Dressing, Braeburn Apple, Radish \$9

Heirloom Tomato, Raw Zucchini, Black Pepper Vinaigrette, Basil \$12

Sandwiches

Gruyere Cheeseburger, Herb-Garlic Fries, Tomato Horseradish aioli \$13

add on Pastrami Bacon \$1.50 or Fried Egg \$1 add both \$2

Albacore Tuna Melt, Fontina Cheese, Tomato, Baby Lettuces \$13

Smoked Shrimp Roll, Cole Slaw, Jalapeno Butter, Kettle Chips \$14

Sides \$6

Sour Dough Toast

Breakfast Potatoes

Pastrami Bacon

Drop Biscuits & Country Gravy

Sugar and Spice Donuts

Toasted Pecan Banana Bread

Lemon & Blueberry Muffins

All ingredients are local and sustainable as available

18% gratuity added to all parties of 6 or more

Substitutions on brunch menu are politely declined