

DINNER

SNACKS

- Marinated green olives 5.
- Pretzel, mustard, cheddar mayo 5.
- BBQ chips & Comstock ranch 5.
- Cheddar crackers, pepper jelly, cream cheese 5.
- Corn hominy fritters, smoked pepper dip 5.

APPETIZERS

- Green salad 9.
sweet herbs, fried grits, buttermilk-lime dressing
- Hangtown toast 9.
pickled eggs, oyster dressing, bacon, side of slaw
- Genever-cured trout 12.
rye toast, dill sour cream, marinated beets, capers
- Wedge salad with crispy pork belly 13.
blue cheese dressing, apples, sunchoke chips
- Pig in a biscuit 13.
crispy pork, homemade biscuits, cole slaw
- The rabbit 3-way; celery salad & pepper vinegar 18.
3 styles: Chicken-fried, griddled rilette, terrine



Daily Specials Board

MUSHROOM BISQUE

WITH ROASTED OYSTER MUSHROOMS AND TRUFFLE 8.

ROASTED ASPARAGUS SALAD WITH CHOPPED EGG,
TARRAGON AND 36-MONTH AGED COUNTRY HAM 12.

GRILLED SCALLOPS WITH CAULIFLOWER — FENNEL PUREE,
BROCCOLI, RADISHES AND MUSTARD CRÈME FRAICHE 22.

3-course Prix Fixe: \$38

ENTREES

- Fried oyster & ham po'boy, cole slaw, potato chips 17.
- Ricotta gnocchi, asparagus, black trumpet mushrooms,
green garlic, fava greens, parmesan, brown butter 21
- Fishermen's breakfast: Rainbow trout, hash browns,
broccoli, bacon vinaigrette & a sunny side egg 22.
- Braised beef shank & bone marrow pot-pie 20.
with house pickles, wild arugula, lemon dressing

An 18% gratuity is added for parties of six or more, and when tabs are left open overnight. We cannot split a bill more than three ways. We cannot be responsible for personal belongings. We reserve the right to refuse admission or service to anyone. We accept MasterCard, Visa, Discover, Diner's Club, American Express.

We cannot be responsible for Jeff and Jonny's behavior.