

# **TAKE OUT MENU**

**5 – 8 pm DAILY**

## ***Small Plates***

*Beet, Radicchio, Endive, Salad with Ginger, Blood Oranges and Lemon Vinaigrette 17.*

*Sweet Onion Tart with Hazelnut Butter and Sunchoke Chips 16.*

*Organic Field Greens with Herbed Goat Cheese Crostini and Sherry Vinaigrette 11.*

*Butternut Squash Risotto with Sage and Parmesan Reggiano 17. small/32. large*

*Roasted Cauliflower Bisque with Dill and Chives 11.*

## ***Big Plates***

*Wild Steelhead with Couscous, Almonds, Fennel, Lacinato Kale and Passion Fruit Vinaigrette 47.*

*Local Wild Sturgeon with Turnips, Romanesco, Hearts of Palm, Dill and Lobster Broth 49.*

*Iberico Pork Loin with Purple Yam Puree, Poblanos, Rapini, Cipollinis and Balsamic Jus\* 42.*

*Duck Confit with Root Vegetable Hash, Braised Endive, Roasted Apple and Blood Orange Jus\* 46.*

*Grilled Lamb Loin with Potato Gnocchi, Brussels Sprouts, Sautéed Peppers and Sage Jus 43.*

*Kobe Bavette Steak with Yukon Potato Puree, Green Beans, Roasted Garlic and Horseradish Jus\* 49.*

## ***Dessert***

*Granny Smith Apple Crisp with Caramel Ice Cream 8.50*

*Flourless Chocolate Cake with Vanilla Bean, Yogurt Sherbet and Dried Cherry Compote 8.50*

*Warm Chocolate and Blackberry Bread Pudding with Whipped Cream and Salted Caramel Sauce 8.50*

*Nell's Ice Cream & Sorbet Pints 9.  
(Flavors change daily)*

***Please call 206-524-4044***