



May 2019

The Board


pork belly confit, country pork pate, Olli calabrese, peach-bourbon compote, Irish porter cheddar,
Valdeon Blue cheese, Mimolette and accompaniments [18]

Small Plates

-  **Beet Salad** baby greens, Dijon-herb vinaigrette, Grana Padano, hazelnuts [9]
-  **Whole Leaf Caesar** garlic, lemon, pecan crumbs, Grana Padano, bocherones [11]
-  **Campari Tomato Gazpacho** sweet pea sprouts, jalapeno, extra virgin [7]
-  **Roasted Carrot & Coconut Soup** ginger, pink peppercorns [8]
-  **Shrimp and Grits** house bacon, roasted corn, pot liquor, tomato, micro greens [12]
- Smoked Swordfish Tartine** pickled egg, caper berrie, baguette [12]

Supper

-  **Alaskan Salmon** stewed tomato risotto, fromage blanc, roasted corn & pickled green tomato relish [28]
-  **Mesquite Smoked Pork Chop** eggplant & medjool dates, cauliflower, olives, black pepper caramel jus [24]
-  **Charred Leek Risotto** grilled endive, corn, fennel, blue cheese fondue, walnuts [17]
-  **Cider Glazed Duck Breast** cheddar grits, braised collard greens, cranberry gastrique [24]
-  **Root Burger** AZ beef, cheddar, house sauce, onions, pickles, fries & salad [14]
-  **Five Spice Braised Boneless Short Ribs** Whipped mascarpone potatoes, baby carrots [32]

 = is or can be made gluten free
please ask your server

*Consuming raw or undercooked proteins is delicious, but may increase your risk of foodborne illness. You may choose to order all proteins “well done” if you wish to avoid this risk

*No substitutions on menu items

*We are not able to split checks more than four ways