

CHEESE AND CHARCUTERIE

Served with house made bread and seasonal accoutrements

6.50 each / 3 for 16 / 5 for 25

BUCHERONDIN

french style creamy & crumbly goat's milk. France

MIDNIGHT MOON

Goats milk, sweet gouda style. CA

ST. ANDRES

triple cream cow's milk Brie. France

CAMBOZOLA

triple cream w/ Italian gorgonzola. Germany

CHEF'S SPECIAL

rotating cheese selection

SPECK

Pork, salty and nutty. Italy

CHORIZO

Pork, spicy and smoky. Spain

BRESAOLA

Beef, black pepper and porcini mushroom. Italy

SALAMI CAPRI

Pork, red wine fennel. Italy

HOUSE CURED SPECIAL

rotating selection of charcuterie

LOCAL

Wine & Kitchen

SPRING PEA & LEEK SOUP

potato, asparagus tips, herb crema **9**

CAULIFLOWER SALAD

chick peas, fried leeks, cucumber, apricot, whipped cumin feta **11**

WATERCRESS SALAD

crispy carrots, grilled grapefruit, turmeric ginger dressing **9**

STUBB'S BEET SALAD

dill goat yogurt, watermelon radish, toasted quinoa, aged sherry vinegar **10**

GRILLED EGGPLANT PARMESAN

dried burrata, cherry tomato salsa, fennel pollen **14**

P.E.I. MUSSELS

mirepoix, speck, prosecco, toasted coconut foam, garlic & togarashi crostini **15**

HOUSE MADE GNOCCHI

roasted carrot marinara, ricotta, basil dots **15**

RISOTTO OREGONATO

lump crab, lemon zest, ramp butter, English peas **17**

PERUVIAN MEATBALLS

sumac, avocado dandelion pesto, orzo, marinara, shaved parmigiana reggiano **18**

AMISH HALF CHICKEN

seasonal roasted vegetables, rosemary cognac reduction **20**

VIKING VILLAGE DIVER SCALLOPS

corn puree, cucumber mint chutney, blood orange gastrique **24**

BRAISED SHORT RIBS

parsnip puree, celery root salad, red wine au jus **27**

N.Y. STRIP STEAK

potato hash, pickled mustard seeds, sautéed bok choy, gooseberry demi-glace **26**

POACHED WILD ATLANTIC SALMON

lemongrass, soy, vegetables, kale pesto drizzle **26**