

farm to table

SHARABLES

Charcuterie - assortment of cured meats, cheeses, and jams
21

**Crab Cakes with Hollandaise
14

Seasonal Vegetable Crudite GF
10

Brussel Sprouts with Chicharron, cilantro flowers GF
10

Eggplant Toast - roasted eggplant, parsley, roasted garlic, rye
11

Hummus with Blistered Corn and Smoked Paprika
10

**Tuna Tostadas - raw ahi tuna, pickled carrots and ginger, sesame oil GF
15

dusk cilantro

SALADS

**Caesar - mixed bitter greens, caesar, parmesan, soft boiled egg, toast
9

Harvest - root vegetables, chia, candied pecan (warm) GF
11

Carrot & Beet - carrots, beets, feta, basil, lemon pearl, glaze GF
10

Salads continued...

Caprese - clarified beet juice, burrata, basil, cracked pepper, olive oil
9

SINGLE PLATES

1pm tomato

Free Range Harissa Fried Chicken with street corn, cauliflower slaw, biscuit, honeycomb
18

**Fancy Burger - grass fed ground beef, herb goat cheese, cabernet sauce, shoestring sweet potato
14

**Cattle & Carb - grass fed beef, truffle salt, truffle oil, potatoes, peas
19
Add steak sauce 250

Fat Chicken - roasted chicken, cranberry cornbread stuffing
16

Striped Bass in Dashi - striped bass, pickled carrots, mushroom, dashi, noodle
19

Fish and Grits - red drum, corn grits, sorrel, saffron GF
17

Pork Belly - pork belly, date puree, corn masa, parsnip GF
15

Barbeque Tofu - barley, smoked tofu, spinach, charro
13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The disclosure statement in the example above may be changed to better describe menu items, for example: *Our burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. or, *Eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

night, night carrots

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DESSERTS

Ricotta & Jam - ricotta, blackberry amaretto jam,
toasted granola, lemon curd, candied tomato
8

Cheesecake with Fruit
10

S'mores
8

COCKTAILS

French 75 (*kinda*)...sake, lemon, champagne.....7

Dusk at Dawn....Rays Blood Orange, Red
Aperitiva, Tonic, Orange Twist.....8

Gose Michelada.....9

Margarita..... Small 8..... Large..10
Strawberry or Lime

Mimosa..... 6

Bottomless.....12

Jardesca Sour.....6

Ask about what's on tap!!

Real Ale Firemans 4.....5

Real Ale Gose.....5

Real Ale Axis IPA.....5

BEVERAGES

Maine Root.....2.50

Upriver Cacao or Vanilla.....5

Coffee.....2.75

Tea.....2.75

Milk.....2

OJ.....2.50

WINE

Whites

Raeburn Chardonnay 2016
California.....9 g.....36 b

Flint & Steel Sauvignon Blanc 2016
California.....8 g.....32 b

Rose

14 Hands Rose 2017
Washington.....8 g.....32 b

Reds

14 Hands Cabernet Sauvignon 2016
Washington.....8 g.....32 b

Mark West Pinot Noir 2016
California.....8 g.....32 b



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