



STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH 7-

Roasted Apple Honey Butter

-HUMMUS & FLATBREAD 11-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-FRIED SQUASH 11-

Maple Crème Fraîche

-SLOW ROASTED CARROTS (GF) 13-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-SMOKED AUTUMN SQUASH & FARRO 13-

Feta, Rum-soaked Raisins, Sage, Plum Vinaigrette

-SMOKING GOOSE DUCK PROSCIUTTO 14-

Apple Marmalade, Shaved Hazelnuts, Grilled Sourdough

-TARTARE OF BEEF TENDERLOIN 18-

Bone Marrow, Caper, Quail Egg, Tatsoi, Crostini

-WOOD FIRED EMPANADAS 12-

Beef, Olive, Potato, Provolone, Poblano Aioli

-WOOD FIRED SPANISH OCTOPUS (GF) 22-

Soubise, Fennel Salad, Mint, Orange-Ginger Vinaigrette

-WOOD FIRED FLATBREAD-

-your choice of-

Shaved Brussels Sprouts, Red Onion, Butternut Squash- Ricotta Fonduta, Grana Padano 15-

-or-

Duck Prosciutto, Cider Caramelized Onions, Burrata, Pumpkin Seed-Sage Pistou 18-

SOUP & SALADS

-SWEET POTATO BISQUE (GF) 9-

Crème Fraîche, Candied Walnut

-BEETS A LA CHAPA (GF) 11-

Pickled Red Onion, Grapefruit, Whipped Ricotta, Pistachio, Chermoula

-BRUSSELS LEAVES SALAD (GF) 12-

Delicata Squash, Slab Bacon, Pepitas, Caramel-Apple Vinaigrette

-LEMONY KALE SALAD (GF) 8-

Grana Padano, Lemon, Olive Oil, Pinenuts



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 135-

*Confit Sweet Potato, Brussels Sprouts,
Bordelaise, Chimichurri, Maple Crème Fraîche
(Allow 45 Minutes to Medium Rare)*

-CAMPFIRE SALMON (GF) 34-

Beluga Lentils, Braised Cabbage, Crispy Shallot, Bacon Vinaigrette

-PAN ROASTED HALIBUT (GF) 38-

Charred Cauliflower, Apple-Fennel Consommé, Pear Mostarda, Dill

-BUTTERNUT SQUASH CARBONARA 35-

Razor Clams, Pancetta, Cured Egg Yolk, Fried Sage, Grana Padano

-SMOKED RICOTTA & MUSHROOM AGNOLOTTI 28-

Chanterelles, Chestnut Brodo, Fried Leek, Mustard Greens

-WILD PHEASANT BREAST 32-

Pumpkin Gnocchi, Braised Fennel, Charred Onion, Lacinato Kale, Brown Butter

-TENDERLOIN OF RED FALLOW VENISON (GF) 54-

Chanterelles, Honey Glazed Plum, Hunters Sauce, Burgundy Black Truffle

-ROOT BEER BRAISED BISON SHORTRIB (GF) 42-

Smoked Parsnip Purée, Baby Carrots, Horseradish, Juniper

-8 OZ WOOD GRILLED BEEF TENDERLOIN (GF) 48-

Brussels Sprouts, Patagonia Potato, Shallot-Peppercorn Bordelaise