



★ We support locally sourced products and sustainable farms and fisheries. ★

## COMFORTS

<b>House Baked Bread</b>	3 / 5
fresh daily	
<b>Pommes Frites</b>	8
+béarnaise* 3	
<b>Cheese Plate</b>	18
olives . preserves . breads	
<b>Mussels</b>	18
parmesan broth . olive . boquerones	
<b>Wings</b>	15
dry bbq . buffalo . molasses	
<b>House Burger* &amp; Fries</b>	16
aioli . lettuce . brioche bun american cheese +bacon 3. <sup>50</sup>   +onion/mushroom 2	
<b>Flatbread</b>	16
dips and spreads	
<b>Caesar Salad*</b>	8 / 14
tomato . egg . boquerones	
<b>Gumbo</b>	23
andouille . rice . okra	
<b>Clam Frites</b>	20
andouille gravy . steak ketchup . cucumber corn . tomato . house fries	

## SIDES

<b>Fried Brussels Sprouts</b>	9
molasses . garlic . scallion . benne	
<b>Loaded Pavé</b>	11
bacon . cheddar . chive . crème fraîche	
<b>Roasted Carrots &amp; Za'atar</b>	8
yogurt . feta . sunflower	
<b>Brown Butter Tomatoes</b>	12
cumin . dill . mustard . sherry . feta . sumac	
<b>Yucca Fries</b>	8
garlic and herb yogurt . lime	
<b>Broccoli + Maitake Mushroom</b>	15
porcini pudding . rosemary . fried garlic . lemon	
<b>Grilled Mushrooms</b>	13

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef: Derik Moran

Sous Chefs: Omar Orbe & Carlos Alvarado

# PLATES

- Wedge Salad** 13  
bacon . egg . scallion . blue cheese . radish  
beet jam . cornichon
- Escargot** 15  
herb butter . garlic . lemon . baguette
- Young Hen Presse** 18  
smoked tomato . cheddar grits . chile mayo  
brussels . persillade
- Pan Roasted Gnocchi** 15  
cauliflower . crispy potato . hazelnut  
orange . truffle

# MAINS

- Stuffed Poblano** 22  
goat cheese . chile . spanish rice
- Day Boat Scallops\*** 29  
artichoke barigoule . leek . lemon . parsley
- Beef Tenderloin\*** 30  
potato butter . salsify . salmon mousse  
demi . piquillo . caper
- Wild Acres Duck\*** 27  
black rice bean . parsnip . chimichurri  
apricot . cilantro
- Tonnarelli Amatriciana** 24  
guanciale . onion . roasted tomato  
black pepper . beurre monté . pecorino romano
- Beelers 16oz. Tomahawk Pork Chop\*** 37  
MN wild rice . apple butter . cabbage  
garlic . caraway

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## CHEF'S ADDITIONS

Please see feature card or ask server for details  
on the soup, side, cut and feature of the day

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# SWEETS

- Chocolate Peanut Butter Truffle** 10  
sea salt . brownie . pb ice cream
- Molasses + Banana Cake** 10  
dark rum . pineapple . meringue . clove
- Flan** 10  
white chocolate . raspberry . mint . cardamom
- 1919 Root Beer Float** 8  
vanilla ice cream
- Elle's Irish Cream** 8
- Ice Cream / Sorbet Trio** 7  
sebastian joe's

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