

BAR SNACKS

Marinated Olives + Parlour Pickles	6
Buffalo Broccoli celery, blue cheese	9
Hummus Toast cherry pepper relish, cucumber, radish	7
Fried Shishito Peppers meyer lemon, sea salt	6

SMALLS

IPA Steamed Mussels** grapefruit + basil aioli	14
Milk-Braised Pork Belly** piperade, mandarin, almond	14
Lamb Meatballs** cinnamon-scented tomato sauce, yogurt	15
Baby Lettuce orange, pickled red onion, radish, roasted shallot vinaigrette	11
Roasted Broccoli Salad prairie breeze cheddar, candied walnuts, garlic crumbs	13

ENTREES

Chickpea Stew zatar-spiced jackfruit, mustard greens	20
Arctic Char** broccoli rabe, blood orange, carrot-mascarpone mash	25
Golden Cioppino** mussels, clams, fish, potatoes, cipollini onions, yellow tomato, olive oil fried bread	26
Chicken al Mattone** caribbean curry butter, garlicky grits, turnips, scallions	26
Beet Risotto brie, dill, horseradish	20
Porter-Braised Short Rib caramelized onion + sweet potato pierogis, gruyere, horseradish crema	28

20% gratuity included for parties of 6 or more.

Before placing your order, please inform your server if anyone in your party has a food allergy.

** These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHEESE BOARD

featuring Smith's Country Cheese
traditional accompaniments

parlour.