

**DINNER
MENU**



**SERVED DAILY
5:00-9:30 PM**

ALPINE + ANTLERS

NIBBLES

WARM SPICED OLIVES 9

ALMONDS, GOLDEN RAISINS

LAMB MEATBALLS 12

TOMATO & HARISSA SAUCE, GRILLED
CUCUMBER, GREEK YOGURT, PICKLES,
WARM LAVASH

DEVEILED EGGS 10

PICKLED RED ONION, BACON, CRISPY CAPERS, DILL

FLAMING SAGANAKI 15

GREEK KASSERI, BRANDY, LEMON, WARM LAVASH

SHRIMP AGRODOLCE & SAFFRON

COUS COUS 16

PINE NUTS, LEMON, SUN DRIED TOMATO, PARSLEY

CRISPY SPANISH OCTOPUS 14

CHICKPEA PUREE, PRESERVED LEMON, GREMOLATA,
FENNEL & ORANGE SALAD

GOAT CHEESE & CARAMELIZED SHALLOT

FLATBREAD 17

ARUGULA, CHARRED HATCH CHILIES,
CASTELVETRANO OLIVES, PINE NUTS, ORANGE-
ROSEMARY VINAIGRETTE

PROSCIUTTO & HOUSE MADE

RICOTTA FLATBREAD 17

ROASTED MUSHROOM, FIELD GREENS, 60° EGG,
DRIZZLED WITH SABA & SAGE OIL

BABA GANOUSH & GREEK

FETA FLATBREAD 16

SMOKED ALMOND DUKKAH, FRISÉE, TOMATO,
PICKLED ONION, HONEY-OREGANO VINAIGRETTE

BRUSCHETTA 12

3 PIECES OF GRILLED BREAD WITH:

-HOUSE-MADE RICOTTA, ORANGE

MARMALADE, PINE NUTS

-FRENCH FETA, TOMATOES, BASIL, LEMON OIL

-ROSEMARY-WHIPPED GORGONZOLA, CRISPY
GARLIC, SMOKED ALMONDS, LEMON HONEY

LEAVES + POTAGE

FETA + VEG SALAD 13

FETA CHEESE, CUCUMBER, TOMATO, KALAMATA OLIVE, ONION,
ROASTED HATCH GREEN CHILI, LEMON, OLIVE OIL

SPINACH + CRUNCH 13

SPICED CRISPY CHICKPEAS, CRISPY SHALLOTS, PICKLED CELERY,
APPLES, CARROTS, BACON-SHERRY VINAIGRETTE

SIMPLE GREEN SALAD 10

MIXED GREENS, SHAVED PARMIGIANO-REGGIANO,
LEMON VINAIGRETTE

LENTILS & BUTTERNUT CREAM SOUP 11

CHICORY, BACON, LEMON OIL

CREAMY TOMATO SOUP 9

CLASSIC ROASTED TOMATO SOUP

LARGE PLATES

VENISON 42

CREAMY PORCINI & LEEK FARRO, GRILLED RADICCHIO,
BRANDIED CHERRIES, WHOLE GRAIN MUSTARD SAUCE

RUBY RED TROUT 38

ROASTED CAULIFLOWER, TOASTED GARLIC, SULTANAS,
CAPERS, CHILI, BROWN BUTTER, ORANGE-PARSLEY SALAD

HALF CHICKEN 36

PARSNIP MASHED POTATOES, GARLICKY BROCCOLI RABE,
CAPER-THYME CHICKEN JUS

LAMB T-BONE 49

ROASTED ROOT VEGETABLES, SMOKED TOMATO LAMB
REDUCTION, MINT PISTOU, OLIVE + RADISH SALAD

PORK SHANK 38

SAVORY BUTTERNUT SQUASH & RICOTTA BREAD PUDDING,
CRISPY BRUSSELS, PECANS, APPLE RELISH, CIDER
REDUCTION

MUSSELS + FRITES 32

BEURRE BLANC, CAPERS, OLIVES, TORN HERBS

SWEET POTATO GNOCCHI 25

ZA'ATAR SPICED CAULIFLOWER, CHARRED BABY CARROT,
SMOKED ALMOND DUKKAH, BROWN BUTTER SAUCE

TAJINE 29

JUNIPER MARINATED MAITAKE MUSHROOMS, SAFFRON
COUS COUS, GRILLED EGGPLANT, ZUCCHINI, PINE NUTS,
HERB GOAT CHEESE CROSTINI