

**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

DEVILED EGGS 10

PICKLED RED ONION, BACON,
CRISPY CAPERS, DILL

FLAMING SAGANAKI 17

GREEK KASSERI, BRANDY, LEMON, WARM LAVASH

**SHRIMP AGRODOLCE & SAFFRON
COUS COUS 16**

PINE NUTS, LEMON, SUN DRIED
TOMATO, PARSLEY

**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 9

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 45

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

RUBY RED TROUT 34

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

HALF CHICKEN 34

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 27

BEURRE BLANC, CAPERS, OLIVES, TORN HERBS

SWEET POTATO GNOCCHI 25

Z'A'TAR 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