

DINNER

Est.



MENU

2009

Tasting Menu -

4 courses 44 - beverage pairing 24
a plethora of dishes showcasing a wide swath of our menu

Small

Bread & Butter

Hewn bread, Farmhouse Kitchen butter, sea salt 4
(gluten free bread available)

GF Squash Soup

various farm squash, sweet onion, ancho chile sofrito 10

GF Piedmont Tomato Soup

nebbiolo wine, local beans, poached scarlet kale,
garlic confit, extra virgin, cracked pepper 11

GF Baked Feta Cheese

olives, herb salad, raisins, evoo, grilled hewn bread 12
(gluten free bread available)

GF Bruschetta

local beets, edamame hummus, crushed almonds 12
(gluten free bread available)

Sushi

GF Edamame

with sesame, soy, spicy togarashi 5

GF Poke Bowl

tuna, shrimp, salmon, avocado,
ginger sesame vinaigrette, scallion, sushi rice 15

GF Salmon & Salmon roll

spicy sauce, chopped peanuts, avocado, ponzu 17

GF Spanish Ranched Big Eye Tuna roll

ginger, matsutake soy, yuzu juice, chicharrone,
warm brown butter, spicy sauce 25

GF California roll

blue crab, mayo, cucumber, avocado, sesame, cilantro 18

GF Rainbow roll

walleye pike & blue crab, cucumber topped with
tuna, salmon, avocado, ponzu & daikon 19

All Traditional Sushi and Sashimi Available

Large

GF Alden Hills Farm Chicken

crispy leg confit & charcoal grilled breast,
coriander, charred spiced broccolini,
whipped cauliflower, brown butter & sage 32

GF CDK Farms Dry Aged Sirloin

black peppercorns, haricots vertes, grilled local onion,
john's Oaxacan style mole 34

GF Baja Striped Bass

creamy polenta, sauteed hearty greens,
miso honey ginger glaze 34

GF Inovasi Burger

CDK farms beef, pickles, 2 year cheddar, mayo, greens,
tomatoes, brioche roll, Kennebec potato fries 16

Medium - Vegetables

Handmade Guitarra Pasta

pasta nero, pancetta, ancho chile, pecorino cheese,
thai basil, local sweet onion 18

GF Local Foraged Mushrooms

from Soraya Waggoner, various local shrooms, slow cooked
with a little truffle, whipped goat cheese & fresh herbs 15

GF Carrots, Carrots, & Cousins

roasted local carrot, caramelized parsnip puree,
carrot top pesto, Cedar Grove Montague cheese 14

GF Bank Lane Greens

organic greens, crispy onions, cucumber,
champagne vinaigrette 11

GF Grilled Romaine

feta cheese, poached dried cranberries,
sunflower seeds, jalapeno miso vinaigrette 13

Medium - Meat

GF Chicken & Rye

creamy chicken liver mousse cooked with rye whiskey,
pistachios, mustard jelly, grilled bread 12
(gluten free bread available)

Rougie Foie Gras

amarena cherry clafoutis cake, frisee salad,
12 year Modena balsamic 22

GF 6 + 48 Hour Brisket

crispy salt & vinegar potatoes, roasted red plum,
natural juices, walnut herb salsa 18

GF Grilled Duck

mushroom truffle puree, local lettuces,
bittersweet blueberry compote 19

GF 65 Day Dry Aged NY Strip

"Steak & Potatoes", from CDK Farms,
Joel Robuchon's whipped potatoes, natural jus 24

Medium - Seafood

GF Pacific Blue Shrimp

grilled fennel, maitake mushroom, thai basil,
bacon balsamic vinaigrette 17

GF Dover Sole, msc

haricots vertes, North African style white quinoa,
green onion pistachio pesto 22

GF Salt & Pepper Calamari

Chinese style - garlic, scallion, fresno chile, lime aioli 14

GF PEI Mussels

leeks, tomato, sweet onion, local fresh cream,
blue cheese, roasted poblano, fresh cilantro 14

White, Rosé, & Sparkling by the glass

Sparkling , Portell	Cava, Spain	NV	11
Sparkling Rosé , Guggenheim	Mendoza, Argentina	NV	12
Rosé , Sorbet (grenache)	Catalonia, Spain	2017	10
Rosé , Vie Vite (blend)	Côtes de Provence, France	2017	16
Viognier , la Font du Loup	Côtes du Rhône, France	2016	12
Pinot Grigio , Giocato	Gorsika Brda, Slovenia	2018	11
Riesling , Hirschbach & Sohne	Mosel, Germany	2016	9
Chardonnay , Canyon Road	California	2016	8
Chardonnay , Drumheller	Columbia Valley, WA	2015	15
Sauvignon Blanc , Y3	Napa Valley, California	2017	14

Red by the glass

Syrah , Rayun	Central Valley, Chile	2017	8
Syrah, etc , Martinelle	Ventoux, Côtes du Rhône, France	2015	14
Cabernet Franc , Tinto Negro	Uco Valley, Argentina	2015	11
Cabernet Sauvignon , Chappellet, Mtn Cuvee	Napa Valley, California	2015	18
Cabernet Sauvignon , Canyon Road	California	2016	8
Merlot , The Expedition	Horse Haven Hills, WA	2016	12
Malbec , Gougenheim	Mendoza, Argentina	2017	11
Pinot Noir , Tarrica	Monterey, California	2016	11
Pinot Noir , Lyric	Santa Barbara, California	2016	15

Cocktails

Mary Ann or Ginger?

Applewood wild gin, fresh apple cider reduction, lime juice, Ceylon cinnamon, tiki bitters 13

nero vecchio stile

Rowan's Creek bourbon, cane sugar, Hella bitters, Santa Maria al Monte amaro, orange peel 13

Jackass

la Luna mezcal, fresh lime, grapefruit juice, mint 12

Colony Records

Gustoso Aguardiente barrel rum, fresh grapefruit, cranberry syrup, elemakule tiki bitters 13

Late Night Campfire

Burning Chair bourbon, cassis, lemon, tiki bitters, burnt rosemary 13

Clearview Manhattan

Few barrel aged gin, Vergano vermouth, cherry bark vanilla bitters, Fabbri amarena cherry 12

P & T

Kopke dry white port, Fever Tree Tonic, fresh lime 11

The Amby

Greenhook gin, Lillet, shrub bitters, citron sauvage, lavender simple 13

Draft Beer

Seattle Cider Co.	Gin Botanical	Cider	Seattle, WA	7
Krombacher		Pilsner	Krombach, Germany	6
Allagash	White	Belgian Wheat	Portland, ME	7
Solemn Oath	Lü	Kölsch Ale	Naperville, IL	6
Weihenstephaner		Hefe Weissbier	Weihenstephan, Germany	6
Kings & Convicts	Captain Freeloove	Blonde Ale	Highwood, IL	6
Anderson Valley Brewing	Summer Soltice	Nitro Cream Ale	Boonville, California	7
Victory	Golden Monkey	Belgian Triple Ale	Downington, PA	8
Lagunitas		IPA	Lagunitas, CA	6
Cigar City	Jai Alai	IPA	Tampa, FL	7
Avery Brewing	Ellie's	Brown Ale	Boulder, CO	7
Stone		IPA	Escondido, CA	7

Bottle Beer

Two Brothers	gluten free	Golden Ale	Warrenville, IL	5
Krombacher	non alcoholic	Wheat	Krombach, Germany	5
21st Amendment	El Sully	Mexican Ale	San Francisco, CA	5
Stone	Idolatrous	IPA	Escondido, CA	7
Miskatonic	Catchpenny	Rye Session Ale	Darien, IL	6
Dogfish Head	Flesh & Blood	IPA	Milton, DE	7