CHIPS & DIP			SMOKED BON BONS	
housemade chips, leek crème			duck liver mousse,	
fraiche & smoked trout roe			thyme & maple	
16			7 / EA	
10	TSAR NICOL	AI RESERVE CAVIAR	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
	one ounce	served with chives,		
Rich & Savory crème fraîche, s		che, sieved egg, blini	Fresh & Clean	
		90		
HOUSEMADE DINNER ROLLS 8				
sweet cream butter		KUMAMOTO OYSTERS	* 42	
DEVILED EGGS 9		apple-pear mignonette, coo	apple-pear mignonette, cocktail sauce, lemon	
green garlic, leek, pea shoots		MINI COD CAKES*	MINI COD CAKES* 18	
8				
MOREL TOAST 15		peanut butter curry, pickle	peanut butter curry, pickled daikon, mizuna	
truffled duck fat, asparagus,wild onion		STEAMED MUSSELS*	STEAMED MUSSELS* 16	
	01	nettle & dandelion salsa v	erde, white wine, butter	
hazelnut butter, marionberry je	lly, shaved foie gras	est (
BLACK LENTILS	CARROT TARTARE	ROASTED	SMOKED POTATO	
red dandelion, sunflower seed,	bed means moner lomon	ASPARAGUS & RAAB	snap pea & wild onion ragout,	
dill, horseradish vinaigrette,	pea greens, meyer lemon,	leek & green garlic velouté,		
U	onion-seed cracker,	bread crumbs	hazelnut,	
sunchoke confit	buttermilk granita		pea-porcini broth	
15	15	15	15	
<u></u>				
SPRING CASSOULET*				
melted leek, green garlic pesto,		GREEN GA	GREEN GARLIC SAUSAGE	
radish, peas, glazed onion,		stuffed	stuffed morels, chives,	
king oyster mushroom, bread crumbs		new potatoes & rea	new potatoes & red onion in mustard butter	
Main 40				
35				
Attractions RHUBARB GLAZED				
SALMON AUTACIONS RHUBARB GLAZED LAMB SHANK				
bay shrimp & leek "crust",				
			pickled & roasted carrot, beet,	
spring vegetable melange, dulce broth		buckı	buckwheat, chervil	
45	i de la companya de l		55	
		htar Sida		
	Lig	hter Side		
FIELD GREENS 10			CRISPY TROUT SANDWICH* 16	
sherry shallot vinaigrette		smoked cheddar, rémoulade, le	smoked cheddar, rémoulade, lettuce, brioche bun	
BUTTERLEAF LETTUCES*	*			
blue cheese dressing, radish, chives		LION & OWL BURGER*	LION & OWL BURGER* 16	
oue cheese aressing, raush, chives		6 oz. organic beef patty, aged	6 oz. organic beef patty, aged cheddar, onion, butter lettuce	
CHICORY CAESAR* 13		l & o sauce, brioche bun		
parmesan, lemon, breadcrumbs				
		ADDITIONS	ADDITIONS	
SOUP 12		add bacon	add bacon 3	
sunchoke & artichoke, black truffle, parmesan		add a pound of our thick cut fr	add a pound of our thick cut fries 8	
		house made chips		
PORTOBELLO SANDWICH* 14		Ĩ	extra aioli, house made hot sauce, ketchup, or sauce .75	
caramelized onions, goat cheese, aioli on sourdough			substitute estelle bakery gluten free bread 5	
*It is advised that	consuming raw or undercooked meats too	ltry, seafood, shellfish or eggs may increase your ri	isk of foodborne illness	

*It is advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness