

january 2026  
dinner - gluten free

### *For The Table*

trio of **BAR SNACKS** of agrodolce peanuts, vadouvan spiced potato chips & marinated olives 10

classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 16

marksbury farms **BEEF TARTARE** with mushroom catsup, pickled pear & pops of pickled mustard seed\* 21\*\*

colorful **WINTER GREENS** salad in tangy buttermilk-poppy seed vinaigrette with pickled fennel 16\*\*

creamy on the inside, **CRISPY POTATO** bites with cultured cream & hackleback sturgeon caviar 25

half a dozen **OYSTERS** with white cocktail sauce, lemon pepper mignonette\* 25\*\*

refreshing **MIXED GREENS** salad with shallots, red wine vinaigrette & parmigiano cheese 11

sweet **SCALLOP CARPACCIO** dressed with dill oil, pickled apple & a punchy horseradish cream\* 28

thick cut **TALLOW FRIES** in pastrami spice, served with smokey brava sauce & ketchup 10

### *Gluten Free Pasta*

“**MAFALDINE**” in a braised onion sauce, rosemary-almond pesto & sharp pecorino toscano cheese 28

“**RADIATORI**” in an earthy mushroom & red wine sofrito, finished with luxurious truffle pate & parmigiano reggiano 33  
+fresh black truffle 24

“**SPAGHETTI!**” with a rich sherry & lemon butter sauce, local cherry tomatoes & lump crab 34\*\*

“**LUMACHE**” tossed with a ragu of jake’s sausage with fiery calabrian peppers & parmigiano reggiano cheese 28

### *Entree*

eggleston farms **HALF CHICKEN** with fall squash caponata, pickled raisins & hazelnuts with a rich chicken jus 42

beef bacon-potato hash & grilled chard with our daily dry-aged **STEAK** cut from berry beef & smoked butter\* MKT

whole butterflied rainbow **TROUT** over creamy parsnip puree & broadbent bacon-frisee salad\* 46

grilled berkshire **PORK** tenderloin & belly with shaved fennel & brussels, whipped yukons & cider jus\* 46



\*\* denotes a dish that can be made gluten free by omitting certain components

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness\*

Please inform your server of any dietary restrictions

For all parties of six or more a 20% gratuity may be applied

Dallas Rose  
Proprietor

Alex Green  
Executive Chef

Lily Rasmussen  
General Manager