

all day menu

SAVORY

COMPOSED MEAT & CHEESE — 24

fennel salami, sweet copa, smoked salmon mousse, hard and soft cheeses, smoked almonds, cranberry compote, seasonal fruit

BANH MI — 18

crispy pork belly, sambal aioli, cilantro, carrot slaw, fried egg, on baguette with seasoned chips

STEAK PRESS — 21

shaved steak, braised port wine onions, raclette, dijon on ciabatta served with seasoned chips

RAND CHEESEBURGER — 16

grilled 7oz black angus beef patty, aged white cheddar, lettuce, tomato, onion, pickles on a buttered brioche bun served with fries

CHICKEN CROQUETTES — 19

smoked tomato spinach and speck, mornay sauce, stewed lentils

HAMACHI CRUDO — 22

kiwi, pineapple, fresno chili, lime, cilantro

BRAISED SHORT RIB — 22

smoked tomato, port sauce, pine nut gremolata, pecorino polenta

WINTER RISOTTO — 21

butternut squash, root vegetables, spinach, pecorino (v)

SALAD & SOUP

BURRATA — 18

citrus, arugula, heirloom tomato, banyuls

GREEN — 16

little gem, buttermilk green goddess, radish

CHICKEN & WILD RICE SOUP — 6/8

pulled chicken, Minnesota wild rice, cranberries

SWEET

SEASONAL CHEESECAKE — 12

WARM BROWNIE SUNDAE — 10

raspberries, hot fudge, vanilla gelato

MILK & COOKIES — 9

baked house cookie, macarons, milk

SEASONAL BERRIES — 8

SNACKS

CHIPS & DIP — 6

smoked pimento cheese, toasted pine nuts

BAKED SNACK MIX — 5

spicy pretzels, fried chickpeas, almonds, cheez-its, worcestershire chex

TOGARASHI FRIED PEANUTS — 6