



STARTERS

grilled bread cheese 15
preserves, pecans, sourdough

grilled octopus 18
pork lardons, egg, frisee, arbequina
olive oil

grilled avocado 10
ranch spread, cheddar,
bacon, grilled sourdough

roasted pork belly 16
delicata squash, spiced yogurt, crispy
chickpeas

sausage board 20
selection of quality cuts sausage,
apple slaw, mustard, pickled onion

spaetzle 10
onion, poached egg, herbs

caesar salad 12
romaine, garlic breadcrumbs,
sarvecchio, anchovy

harvest salad 12
greens, apple, radish, walnuts,
cranberry, everything crunch,
lemon vinaigrette

WAGYU

house focaccia 6
beef fat candle

*salt seared wagyu 30
ponzu, horseradish, lime

*chef's cut 75
olive oil, sea salt

*tasting menu 125
requires 48 hour notice
four course meal



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FROM THE HEARTH

*duroc pork chop 28
garlic, herbs

*bone-in ribeye 58
porcini butter

pheasant breast 20
sweet potato, tamarind bbq sauce,
endive

marinated chicken 26
lemon, olive oil

*flat iron steak 38
soy-ginger marinade

rushing waters trout 26
piquillo, watercress

*scallops 30
chili butter

VEGETABLES

grilled broccolini 9
miso dressing

fried brussels sprouts 10
mustard vinaigrette

roasted cauliflower 10
lemon, watercress, pink peppercorn

STARCH

grilled potato confit 8
sour cream and onion spread, dill

sour cream
mashed potatoes 8

smashed fingerlings 8
umami mayo



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TASTING MENU

OLIVE WAGYU



onion soup
sarvecchio, herbs, radish

salt seared wagyu
ponzu, horseradish, lime

chef's cut
whipped beef fat, watercress, pickled onion, fingerling potato

olive oil cake
beef fat popcorn, orange fondant, whipped cream

