

SPECIALTY MARTINIS

STRAWBERRY MARTINI

VODKA, STRAWBERRY, LEMON

BLACKBERRY MARTINI

GIN, BLACKBERRY, CASSIS

APRICOT MARTINI

VODKA, APRICOT & PASSIONFRUIT, YUZU-HONEY

ESPRESSO MARTINI

VODKA, ESPRESSO COFFEE LIQUEUR

\$16 EACH

CLASSICS WITH A SIDECAR

VESPER MARTINI

GIN, VODKA, DRY VERMOUTH,
LEMON TWIST

DIRTY MARTINI

GIN OR VODKA, OLIVE

BLUE CHEESE OLIVE MARTINI

BLUE CHEESE INFUSED VODKA,
OLIVE BRINE

\$18 EACH

DUROC PORK RIB

FRIED POLENTA CROQUETTE AND DILL PICKLE

\$21 EACH

FROM THE FIELD

CORN INFUSED MEZCAL, AGAVE, CORN MILK, CHILI

\$18

TO START

CAVATELLI

FERMENTED CORN, TOMATO, SMOKED CORN CREAM, BROWN BUTTER

ENTRÉE *choice of*

LION'S MANE MUSHROOM

MUSHROOM TAMALE, CHARRED CORN, HUITLACOCHÉ, POPPED SORGHUM, MOJO VERDE

STONE AXE WAGYU BEEF (4OZ)

FOIE DEMI, CORN SPOON BREAD, CORN ESPUMA, WILD MUSHROOM, GAI LAN

DESSERT

CORN & BERRIES

BROWN BUTTER CORNMEAL CAKE, SMOKED HUSK ICE CREAM,
CHANTILLY, ELDERFLOWER BLUEBERRIES