



D I N N E R M E N U

❖ SMALL PLATES ❖

Raclette	\$17
Yukon gold potatoes, cornichons, sliced baguette, salami	
Swedish Meatballs	\$16
garlic cheddar mashed potatoes, charred onion gravy, lingonberry jam	
Garlic Cheese Fries gf	\$16
Yukon gold potatoes, garlic, herbs, Asiago cheese, house fry sauce	
Pretzel veg	\$13
Bavarian pretzel, stout mustard, cheese sauce	

❖ SOUP & SALADS ❖

Brandy Spiced French Onion Soup veg	\$17
Gruyere & Emmenthaler cheese	
Baby Greens Salad veg	\$16
figs, local goat cheese, cinnamon brioche toast points, pine nuts, Port wine & fig vinaigrette	
Grilled Baby Romaine Salad	\$17
Asiago crouton, white anchovy, charred heirloom tomatoes, anchovy dressing	

Add protein: chicken breast, \$11; or salmon, \$13.

❖ ENTRÉES ❖

Elk Tenderloin* gf	\$59
Beehive Promontory cheddar & roasted garlic mashed potatoes, cippolini onions, broccolini, brandy cream sauce	
Pork Schnitzel	\$44
pounded breaded pork, spätzle, braised red cabbage, creamy dijon mustard	
Airline Chicken gf	\$44
pancetta risotto, fresh peas, garlic cream sauce	
Braised Beef Short Ribs gf	\$40
roasted local mushrooms, cheddar & roasted garlic mashed potatoes, red wine demi, apple & fennel slaw	
Grilled Lion's Mane Mushroom gf, veg	\$39
celery root puree, local goat cheese, fresh herbs, pine nuts, balsamic reduction, fresh greens	
King Salmon gf	\$45
ancient grains, jumbo asparagus, caper & Meyer lemon butter sauce	

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of six or more are subject to 20% automatic gratuity
We are happy to split the bill by dollar amount or percentage of the total