

Starters

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| Bistro Fries | 6 |
| <i>Hand cut fries, roasted garlic aioli</i> | |
| Eloté Asado | 10 |
| <i>Grilled corn with lime aioli, chili salt, cotija and cilantro</i> | |
| Radishes and “Butter” | 8 |
| <i>Willowbrook radishes with pistachio aillüde, lemon and greens</i> | |
| Oysters on the Half Shell | 3 each |
| <i>We only buy the best, garnishes may vary</i> | |
| Burrata & Tomatoes | 11 |
| <i>Burrata with local tomatoes, thyme oil, aged balsamic and crispy basil</i> | |
| Harissa Deviled Eggs | 9 |
| <i>Hover Highland eggs, house harissa, local spring greens</i> | |
| Beet Salad | 13 |
| <i>Roasted beets, house cured bresaola, chevre, local stonefruit, arugula, basil oil, aged balsamic</i> | |
| Caesar Salad | 10 |
| <i>Heirloom lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i> | |
| House Salad | 9 |
| <i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i> | |

Entrées

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| Summer Vegetable Risotto | 22 |
| <i>Arborio rice with local vegetables, wild mushrooms, heirloom tomato, and spring greens</i> | |
| Fresh Fish | MP |
| <i>Always fresh and sustainably harvested. Preparation changes often</i> | |
| Smoked Pork Chop | 29 |
| <i>Smoked and finished on the grill, served with spring vegetable hash and local stone fruit relish</i> | |
| Pasta | 26 |
| <i>Artisan made pasta, local tomato and seasonal vegetables tossed with Willowbrook farm parsley pesto and finished with Manchego</i> | |

Summer Pre-Fixe

A 3-course pairing of the season's best offerings

MP



Fish Cakes **28**

Smoked trout folded with mousseline and bread crumbs, pan-fried and served with summer vegetable succotash, lemon aioli and local greens

Braised Lamb **35**

BCS lamb, braised with red wine, tomato and herbs. Served with creamy polenta, local vegetables, jus and local herb gremolata

Steak Frites **26**

Steak, grilled and served with a petite salad, hand cut fries and chimichurri

Chicken Breast **30**

Hover Highland Chicken, marinated with lemon and thyme, grilled and served with creamed Bluebird einkorn, seasonal vegetables, and roasted garlic-sherry vinaigrette

The S.O.B.

My Father was a butcher, so this dish reflects the food I grew up with. It's usually a steak, rarely dainty and never vegetarian. JB

MP

***For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.** We are happy to prepare foods to your specifications; However, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness