

F I R S T

ROAST CABBAGE* / 16 / V ,GF/ TAHINI & MISO VINAIGRETTE, APPLE "BACON", TOGARASHI-SPICED PECANS, GRAPES, CELERY

SQUASH TART / 15 / VEG / WHIPPED RICOTTA, ROASTED WINTER SQUASH, PETITE SALAD

CRAB CAKE / MP / PARSNIP PURÉE, PICKLED APPLE, CRISPY LEEKS, DILL OIL

SALT-ROASTED BEETS / 16 / GF, DFO, VO / HORSERADISH CHEVRE, PICKLED MUSTARD SEEDS, FENNEL, PUMPKINSEED OIL

SPICED PEAR TARTINE * / 15 / VEG / SOURDOUGH, CAMBOZOLA BLUE CHEESE, WALNUT STREUSEL, AGED BALSAMIC, LOCAL HONEY

FRIED OYSTERS **/ 18 / DF / EAST COAST OYSTERS, NAPA CABBAGE & CELERIAC SLAW, TRUFFLED REMOULADE

SPINACH SALAD / 16 / GFO, DFO, VEG / CRISPY LENTILS, PICKLED APPLE, BLUE CHEESE, FERMENTED HONEY & CARAWAY VINAIGRETTE, PUMPERNICKEL

E N T R E E

CRISPY PORK CHEEKS / 26 / DFO / 'ORO PASTA CO.' PORCINI BUCATINI, BOK CHOY, TURNIPS, MUSHROOMS, PICKLED PEPPERS, BLACK BEAN GARLIC SAUCE

GRILLED MUSHROOM TAGINE * / 25 / DF, V / MOROCCAN SPICE, ISRAELI COUSCOUS, CARROTS, DATES, GOLDEN RAISINS, OLIVES, POMEGRANATE, TOASTED ALMONDS, MINT

PEI MUSSELS / 25 / GFO, DFO / HARD APPLE CIDER, ROSEMARY, DRY-CURED CHORIZO, GRILLED BREAD

BRAISED BEEF SANDWICH / 23 / DFO / CARAMELIZED ONIONS, PROVOLONE, GIARDINIERA, HORSERADISH BUTTER

ROCKFISH** / 27 / GF, DFO / STEWED WHITE BEANS & KALE, ROSEMARY-LEMON BUTTER, PARMESAN CRISP

FLAT IRON STEAK** / 26 / GF, DF / FIVE-YEAR AGED GRASS-FED HEREFORD BEEF, BLACK GARLIC BORDELAISE, HOUSE FRIES, GARLIC AIOLI

LAMB FLATBREAD / 24 / MERGUEZ, MARINATED TOMATOES, RED ONION, BEET TZATZIKI, FETA, HERB SALAD

S U P P L E M E N T

HOUSE CUT FRIES / 10 / GF, DF, VO
ORGANIC KETCHUP, GARLIC MAYO

SEASONAL VEGETABLE / 10 / GF, DF, V
AGRODOLCE, PUMPKIN SEED DUKKAH

FARMER'S SALAD / 12 / GF, DF, V
LOCAL GREENS, VINAIGRETTE, PUMPKIN SEEDS

D E S S E R T

PEANUT BUTTER CHOCOLATE ICE BOX PIE*/ 13 / VEG
DARK CHOCOLATE, BANANA JAM

EARL GREY BASQUE CHEESECAKE / 12 / VEG, GF
LEMON-POPPYSEED COULIS

APPLE CAKE * / 12 / VEG
FENNEL CREAM, HONEYCOMB CANDY,
STARGELL'S HONEY

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE
EDA HOFSTEAD CABANISS DINING ROOM & TERRACE
**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR
RISK OF FOOD BORNE ILLNESSES
(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION

LUNCH

amuse
RESTAURANT

WINTER MENU - LUNCH

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON