

# 801

## CRAFT KITCHEN & SPIRITS

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### THE BEGINNING

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**HEIRLOOM CARROTS & BRUSSEL SPROUTS ... \$14**  
SRIRACHA HONEY, PEPITAS

**MEATS+CHEESE BOARD ... \$25**  
3 CURED MEATS, 3 CHEESES, FIG JAM, BAGUETTE, CANDIED WALNUTS

**ITALIAN FLATBREAD ... \$18**  
PROSCUITTO, MOZZERELLA, ROASTED RED PEPPERS, BALSAMIC GLAZE

**BUTCHER BACON ... \$18**  
SWEET & SPICY

**MEYER LEMOM RISOTTO ... \$12**  
LEMON ZEST & GRATED PARMESAN

**SUMMER SALAD ... \$14**  
ARUGULA, TOASTED PISTACHIOS, RED GRAPES, GRATED ASIAGO CHEESE,  
POPPY SEED DRESSING

**CAESAR SALAD ... \$13**  
ROMAINE, CROUTONS, PARMESAN, CLASSIC CAESAR DRESSING

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### MAIN COURSE

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**PAN SEARED HALIBUT ... \$32**  
POLENTA, SAUTEED CORN, LEEKS, PANCETTA WITH GARLIC HERB OIL

**VEGETARIAN EMPANADAS (2) ... \$15**

FIRE-ROASTED CORN, BLACK BEANS, PEPPER CREMA

**PORK MILANESE ... \$22**

ARUGULA, DIJON VINAIGRETTE TOPPED WITH BLISTERED TOMATOES, GARLIC, BASIL

**SEARED SCALLOPS ... \$32**

ROMESCO, FORBIDDEN RICE WITH TOASTED ALMONDS AND SCALLIONS

**BISON PAPPARDELLE PASTA ... \$26**

MUSHROOMS, COGNAC CREAM SAUCE

**FRENCHED CHICKEN BREAST ... \$24**

SUNCHOKES & ASPARAGUS WITH GOOSEBERRY CREAM SAUCE

**HEIRLOOM CARROTS & BRUSSEL SPROUTS ... \$22**

SRIRACHA HONEY, PEPITAS

**NEW ZEALAND GRASS FED RIBEYE ... \$34**

SAUTÉED ZUCCHINI & SQUASH, PARSNIP PURÉE FINISHED WITH COMPOUND BUTTER