

1/29/17

house-made gnocchi w/ three graces chevre, butternut squash, sage oil, poppy seeds 9-

market radishes w/ whipped butter, pesto, sea salt 8-

crispy brussels sprouts w/ pepitas, blue cheese, cranberry, orange glaze 8-

charred ten mile farm carrots w/ spiced yogurt, popped sorghum, pomegranate, mint, cilantro 9-

roasted beets w/ coffee "soil", blood orange, whipped chevre, candied pistachio, bitter lettuce 9-

brown butter turnips w/ HNG beef tongue, maple glaze, warm cardamom oil 8-

seared shrimp w/ coconut curry, toasted cashews, cilantro, scallion, basmati 10-

berbere spiced scallops w/ mint yogurt, isreali cous cous, lavash, caramelized fennel 14-

charred spanish octopus w/ confit potatoes, fennel, chorizo, orange, ink aioli, arugula 13-

dirty rice fritters w/ piquillo cheese, pepper relish, pickled onion 8-

grilled chicken breast w/ pickled black beans, goat feta, cilantro pesto, jalapeno honey glaze, pepitos 12-

smoked chicken chimichanga w/ rice, avocado, smokey bbq, pickled onion, scallion 4-

grilled manchester farms quail w/ beef tongue fried rice, pineapple-kimchi relish, soy glaze 13-

smoked duck breast pastrami w, pickled cabbage, cherry mustard, crostini 12-

HNG Korean bbq beef heart w/ sesame sticky rice, tempura scallion, peanuts, kim chi, radish 10-

grilled flank steak w/ roasted sunchokes, crispy brussels leaves, steak sauce 13-

sweet & sour glazed pork belly w/ harissa whipped yams, apple, pomegranate, cashew, curried apricot, sage 11-

braised pork cheek w/ hoppin' john, country ham chips, buttermilk-goat cheese mojo 12-

wine special

turley - zinfandel juvenile 2014 - california

The wine is a big, juicy, classic Zinfandel with a dark ruby/purple color, hefty power (15.5% alcohol), without a trace of heat or burn. It has loads of briary blue and red fruits, medium to full body, vibrant acidity, impressive purity and texture.

BTL 59~

cocktail special

bait and switch 10~

famous grouse blended scotch, lemon, ginger-black pepper agave, float of smokey laphroig single malt

Items may be cooked to order, the consumption of raw or undercooked eggs ,meats, poultry, seafood or shellfish may increase your risk of a food-born illness

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