



SOUP

Matzoh balls, wild mushrooms and parsnips 5.50/7.00
Sunchoke with cured salmon and spanish paprika 5.50/7.00

SALADS

Salmon and chanterelle mushroom terrine 7/10.50
Mixed garden lettuces with caramelized shallot vinaigrette 4.25/6.50
Flank steak, blue cheese and sherry roasted onions 7.50/11
Shaved apple, manchego and treviso 7/10.50
Beets with prosciuttino 6.50/10
Ken's bread with good olive oil 3.00

MAIN COURSES

Buckwheat pasta, bacon, turnips, saffron and fennel 11.00
House-made hot dog with our ketchup and chips 7..50
Braised rabbit with ham, potatoes and cabbage 10.00
"Reuben" sandwich with duck confit 10.50
Chanterelles and hedgehogs on toast 10.50

DESSERTS

Pear almond tart with pear brandy sabayon 6.50
Fall fruit brioche pudding with cider caramel and crème fraiche 6.50
Pumpkin crème brulee with gingersnaps 6.50
Warm chocolate tart with caramel cognac mousse and hazelnuts 6.50
Banana sorbet with coconut macaroons 6.50

Additional sweets are available at the front counter

BEVERAGES

Iced Tea 2.00
Freshly squeezed lemonade, orange and grapefruit juice 4.00
Caffe Umbria Coffee 3.00
Selection of Mighty Leaf teas 2.00

Chef Scott Dolich. Pastry chef Tara Tulley. Chef de cuisine David Padberg