



Field Note



EXECUTIVE CHEF: MIKEY MILLER

TO BEGIN

House Ricotta 20
Roasted Grapes • Pickled Peach • Black Pepper Honey
• Fresh Herbs • House Focaccia

Leek Flatbread 17
Nduja • Leek • Radish • Chipotle Crema • Feta • Crispy Shallots

House Bread 12
Warm Country Loaf • Cornbread • Cultured & Seasonal Butters

Roasted Kabocha Squash 20
House Ricotta • Sage • Pomegranate Molasses • Pepitas

Onion Toast 17
Comté Mornay • Caramelized Onion Jam • Pickled Walnut • Shallots

GARDEN

Charred Little Gem 15
Preserved Lemon Caesar • Garlic-Sage Breadcrumbs
• Pecorino Romano

Chicory & Date 15
Dates • Apple • Fennel • Celery • Blue Cheese
• Burnt Lemon Vinaigrette • Crispy Shallot

HEARTH

Crispy Chicken Schnitzel 39
Charred Scallion Yogurt • Pickled Fennel & Pear • Kohlrabi • Broccolini • Chili Crisp

Beef Cheek Pappardelle 38
Beef Jus • Grana Padano • Herbs • Black Pepper

Pork Secreto 48
Tomatillo Verde • Marcona Migas • Kale & Comté Salad

Snapper 41
Smoked Carrot Purée • Roasted Cipollini Onions • Herb Relish

Cappelletti 35
Celery Root Purée • Mushrooms • Breadcrumbs • Pecorino • Herbs

Seared Duck Breast 47
Plum Poblano Mole • Pickled Plum • Cornbread Crumble • Ancho Duck Jus

Togarashi Roasted Cauliflower 32
Miso Corn Purée • Yuzu Kosho • Crispy Butter Beans • Scallion-Radish Salad

DESSERT

Blood Orange Posset 14
Brown Sugar • Pistachio Crumble • Herb-Infused Olive Oil

Chai Sundae 15
Black Tea Ice Cream • Smoked Pear Jam • Honeycomb
• Sesame Brittle • Lemon Mascarpone Cream

Chocolate Tart 14
Meringue • Hazelnut

Apple Cider Donut Cake 15
Buttermilk Chantilly • Sorghum-Cider Caramel
• Brown Sugar Cinnamon Pepitas

SEASONAL INGREDIENTS.



LASTING IMPRESSIONS.