

DISTRICT

KITCHEN Fall 2018

| shares

ARTISAN LOAF	6
/ house baked, sundried tomato tapenade, herb butter	
ACORN SQUASH MAC & CHEESE	14
/ bacon, sautéed green	
BULGOGI BONE MARROW	12
/ chili cucumber salad, rice chicharon	
TUNA TARTARE	13
/ gochujang vinaigrette, cucumber, jicama, seaweed chip	
PURPLE POTATO GNOCCHI	13
/ roasted rainbow carrot, parmesan jus	
OCTOMARI	14
/ fennel pollen, arugula hummus,	

|| greens & vegetable

BUTTERNUT SQUASH BISQUE	8
/ mascarpone, pepitas	
PEAR & BEET	14
/ poached pear, roasted beet, candied walnut, burrata, lime vinaigrette, balsamic	
BABY KALE	14
/ avocado, bacon, egg, tomato, gorgonzola, roasted shallot vinaigrette	
ROMAINE	14
/ white anchovy, cherry tomato, shaved pecorino	
<u>add protein:</u> CHICKEN 7 STEAK 10 SALMON 10	
ROASTED HEN OF WOODS MUSHROOM	19
/ miso glazed, puffed wild grain, rice puree	
LONG BEAN	18
/ toasted cashew, sundried tomato, shaved parmesan, piccata sauce	

||| ocean & land

CLAMS	20
/ Spanish sausage, kimchi broth, tofu noodle, scallion	
LOBSTER CARBONARA	30
/ bucatini, guanciale, harvest squash, onion, seafood béchamel	
SALMON	25
/ artichoke, squash puree, pancetta	
LOCAL WHITE FISH	26
/ en paillote, umami butter	
CAGE FREE CHICKEN	24
/ wilted chard, potato disc, whole grain mustard sauce	
PRIME BEEF SHORT RIB	29
/ white miso potato puree, date jus, petite bone marrow	
STEAK FRITES	FLAT IRON 27 RIBEYE 30
/ burnt chili béarnaise, fall salad, truffle potato frites,	
NATURAL PRIME BEEF STRIP LOIN	41
/ house made yuzu A1 sauce, market vegetable, marble potato	