

DISTRICT

KITCHEN DINNER 5pm

| shares

ARTISAN LOAF 6

/ house baked, sundried tomato tapenade, herb butter

MAC & CHEESE SKILLET 14

/ acorn squash, bacon, sautéed green

BULGOGI BONE MARROW 12

/ chili cucumber salad, rice chicharon

TUNA TARTARE 13

/ gochujang vinaigrette, cucumber, jicama, seaweed chip

OCTOMARI 14

/ octopus, calamari, 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 15

/ avocado, shredded chicken, bacon, egg, tomato, gorgonzola, roasted shallot vinaigrette

CEASAR 14

/ white anchovy, cherry tomato, shaved pecorino

ROASTED HEN OF WOODS MUSHROOM 19

/ miso glazed, puffed wild grain, rice puree

||| ocean & land

SALMON 25

/ artichoke, squash puree, pancetta

WHITE FISH 26

/ en papillote, 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 or RIBEYE 30

/ burnt chili béarnaise, fall salad, truffle potato frites,

STRIP LOIN 41

/ house made yuzu A1 sauce, market vegetable, marble potato