# SMALL PLATES

**Nickel City Cheese** / *$14*
*Daily Selection,*
*Fruit Compote,*
*Honey, Toast*

**Charcuterie** / *$16*
*Daily Selection,*
*Toast, Grain Mustard,*
*Cornichons*

**Mussels** / *$16*
*Fresh Cut Fries, Coconut-Tomato Sambal,*
*Cilantro, Creme Fraiche*

**Roasted Marrow** / *$13*
*Arugula, Shallot,*
*Sea Beans, Fava Beans*

**Flat #12 Mushrooms** / *$12*
*Seasonal Accompaniment*

**Bread Hive Epi Roll** / *$4*
*House Cultured Butter*

**Pierogi** / *$14*
*Braised Short Rib, Peas,*
*Jalepeño, Beef Confit Garlic,*
*Gravy*

**Potatoes** / *$8*
*Fried Fingerling,*
*Tamarind, Creme Fraiche,*
*Basil Yogurt, Fried Garlic*

**Salad**/ *$9*
*Seasonal Accompaniment*

# ENTREES

**Aged Duck Breast** / *$29*
*Quinoa,*
*Rapini, Jus*

**Prime Hanger Steak** / *$24*
*Potatoes, Scallion,*
*Braised Onion, Bleu-Jus*

**House Grind Burger** / *$15*
*Arugula, Pickled Red Onions,*
*Bleu Cheese, Chips*

**Loose Cannon** / *$14*
*Meatball Bomber,*
*Sauce, Baby Arugula,*
*Mozzarella, Chips*

**Rabbit** / *$28*
*Braised Rabbit, Carrot*
*Cavatelli, Peas, Sea Bean*

**Shrimp-n-Grits** / *$24*
*Logan Mills Grits,*
*Cippolinni Onion, Bacon*
*Lardon, Tomato Nage*

*Chef Scott Crombie*