

# CAMPFIRE DINNER

## WINTER 2018

### COLD

SHRIMP COCKTAIL *guacamole, horseradish, tostadas* 12

CHARCUTERIE & CHEESE *cranberry jam, stone ground mustard* 18

44 FARMS BEEF TARTAR *marinated strip steak, herb aioli, chili, grilled bread* 15

### WARM

BACON-WRAPPED JALAPEÑOS *ranch* 10

CARAMELIZED CAULIFLOWER *lime, brown butter, honey* 8

CRISPY BRUSSELS SPROUTS *ranch, chive, pomegranate* 9

HATCH GREEN CHILE MAC & CHEESE *aged white cheddar, gremolata* 12

A SLICE OF OUR BRISKET *44 farms beef, whole grain mustard* 14

### SALADS

MARKET LETTUCE *acorn squash, spring onion, goat cheese, sage vinaigrette* 10

ICEBERG WEDGE *cherry tomato, bacon, blue cheese, dill* 10

LITTLE GEM CAESAR *parmesan, toasted breadcrumb* 9

ROASTED BEETS *marcona almonds, sherry vinaigrette, blue cheese* 10

### MAINS

HERSHEL'S BURGER *short rib, cheddar, bacon, lettuce, tomato, onion jam* 18

FRESHLY CAUGHT KING SALMON *stewed tomatoes, warm crab, arugula* 30

BERKSHIRE PORK CHOP *grilled bread salad, local red pears, romesco* 34

BACON-WRAPPED PORK LOIN *black beans, pineapple, achiote glaze* 26

BRAISED BEEF SHORT RIB *creamy risotto, fresh horseradish, crispy onions* 29

NY STEAK & FRIES *shallot-herb butter, campfire steak sauce* 34

16 OZ RIB EYE *twice-baked potatoes, smoked sea salt* 50

