

Dandelion

SMALLS

OLIVES 12 V,GF

herb marinated

FIELD SALAD 10 V,DF,GF

winter greens, shallot mustard vinaigrette,
sunflower seeds

CREEKSIDE SALAD 18 V,GF

bibb, crispy chickpea, pomegranate, ranch

CHARRED SOURDOUGH 12 V

whipped butter, dill

WINTER VEGETABLE SOUP 14 V

garlic, thyme, croutons ,cream

BRAISED TOMATO 12 V

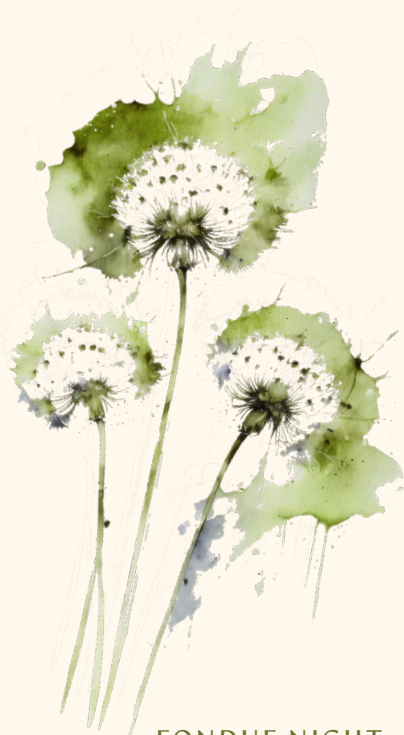
goat cheese, chervil, crostini

TINNED FISH 12 DF

crostini

SMOKED TROUT DIP 19

creme fraiche, leek, crostini



MAINS

GNOCCHI 28 V

brown butter, sage, pecorino

LOHIKEITTO 42

steelhead trout, cream, dill, weiss sourdough

HALF CHICKEN 42 GF

smash-potatoes, sichjuan jus

BURGER 24

dijon mayo, carmelized onion, american, pickles, fries

RIBEYE 47 GF,DF

rosemary jus, roasted potatoes

FONDUE NIGHT

EVERY WEDNESDAY

Traditional Swiss fondue of
melted cheese served with
accompaniments

2 people for 38

V- vegetarian

DF- dairy free

GF- gluten free

WE KINDLY ASK NO SUBSTITUTIONS.
PLEASE INFORM YOUR SERVER OF ANY
ALLERGIES OR DIETARY RESTRICTIONS

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.