

Dandelion

SMALLS

TINNED FISH 12 DF
crostini

OLIVES 12 V,GF
herb marinated

BRAISED TOMATO 12 V
goat cheese, chervil, crostini

CHARRED SOURDOUGH 12 V
whipped butter, dill

TOMATO LENTIL SOUP 14 V,DF,GF
tomato, cilantro, chili

FIELD SALAD 10 V,DF,GF
winter greens, shallot mustard vinaigrette, sunflower seeds

CREEKSIDE SALAD 18 V,GF
bibb, ranch, crispy chickpea, pomegranate

SMOKED TROUT DIP 19
creme fraiche, leek, crostini

MAINS

RIBEYE 44 GF,DF
rosemary jus, crispy potatoes, dill

HALF CHICKEN 42 GF
smash-potatoes, sichuan jus

BURGER 24
dijon mayo, carmelized onion, american, pickles, fries

LOHIKEITTO 40
steelhead trout, cream, dill, weiss sourdough

GNOCCHI 28 V
brown butter, sage, pecorino

SWEETS

PUFF PASTRY 14
whip cream

GELATO & SORBET 11
please ask your server about our rotating flavors

FONDUE NIGHT

EVERY WEDNESDAY
Traditional Swiss Fondue

classic recipe of melted cheese served
with weiss ferments sourdough,
honey crisp apples, & fingerling potatoes

2 people for 38/4 people for 58



V- vegetarian
DF- dairy free
GF- gluten free

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

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*