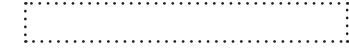


GENERAL MANAGER *Andrew Schmitt*



Jack Moore EXECUTIVE CHEF



CHEF'S TASTING 49

- Choice from I*
- Choice from II*
- Choice from III*
- Choice of Dessert*

MENU

I.S

PICKLEDILLIES 4
(Chef's favorite snack) Dill Pickle, Cream Cheese, Country Ham

FRIED BRUSSELS SPROUTS 6
Black Pepper Honey, Lemon, Mint

SEASONAL VEGGIE SALAD 8
Smoked Cabbage, Seasonal Greens, Carrots, Mushrooms, Pickled Bell Peppers, Toasted Cashews, Pistachio Vinaigrette, Everything Spice

PORK RINDS 7
Malt Vinegar, Parmesan, Fermented Hot Sauce

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II.S

PORK CHEEK 15
Turnip Rösti, Apple Butter, Crème Fraîche, Savoy Kraut

CRISPY FINGERLING POTATOES 9
Roasted Garlic, Herbs, Parmesan, Rosemary Aioli

PROPERLY COOKED CARROTS 12
Charred Onion Conserva, Pistachio Butter, Orange, Malted Barley

BUTTERMILK FRIED CHICKEN 13
Whipped Pig Butter, House Hot Sauce, Pickles

HAY-SMOKED BABY BACKS 17
Grilled Pork Ribs, Five Spice BBQ, Sesame Seed, Pickled Shallot, Herbed Crème

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III.S

CURRIED WINTER VEGETABLES 19
Kabocha Squash Fritter, Fennel, Cabbage, Fresh Turmeric, Pickled Turnip & Rutabaga, Coconut-Beet Purée, Cilantro

MARKET FISH 29
Charred Delicata, Fennel, Cherry-Almond Tapenade, Spiced Turnip Purée, Sumac

ELK STEW 19
Winter Vegetables, Rye Bread, Herbs

MUSHROOM & SWISS BURGER 18
Two 4 oz. Burger Patties, Grilled Wild Mushrooms, Crispy Fried Onion, Swiss Cheese, House Steak Sauce

BRAISED BEEF SHORT RIB 27
Confit Potatoes, Peas, Fermented Carrots, Fresh Herbs, Lemon

BEEF STRIP STEAK* 35
11 oz, Ohio Beef, Garlic Adobo, Salsa Verde, Heirloom Beans, Butternut in Achioté

BACON STEAK* 35
(Great to share as an app, too!) Bone-in, Bacon-cured Pork Belly, Red Eye Gravy, Pork Skin Gremolata, Pickled Vegetables, Lettuce Cups

*Upcharge required for Chef's Tasting

Please inform your server of any allergies or dietary restrictions you may have
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk

WATERSHED

KITCHEN & BAR

Drinks

BAR MANAGER Joshua Gandee

WINE gls/btl

REDS BY THE GLASS

- Pinot Noir** 11/44
McPherson Wine Company, Victoria, Australia, 2018
- Chianti Riserva** 12/48
Fagiano, Tuscany, Italy, 2015
- Malbec** 12/48
Carrascal, Mendoza, Argentina, 2017
- Cabernet Sauvignon** 13/52
Sean Minor, Sonoma County, California, 2017
- Monastrell** 9/36
Vivir Sin Dormir, Jumilla, Spain, 2018

WHITES BY THE GLASS

- Riesling** 11/44
Mönchhof, Mosel, Germany, 2018
- Pinot Grigio** 8/
Pertico, Alto Adige, Italy, 2018
- Sauvignon Blanc** 8/32
Dashwood, Marlborough, New Zealand, 2018
- Chardonnay** 12/48
BonAnno, Los Carneros, California, 2018

ROSÉ

- Avignonesi Cantaloro** 10/40
Still, Tuscany, Italy, 2018

REDS BOTTLES

- Brunello di Montalcino** 80
Uggiano, Tuscany, Italy, 2012
- Rioja** 56
Alegre Valgañón, Rioja, Spain, 2016
- "Anti-Napa" Cabernet Franc** 57
Halcyon, Santa Rosa, California, 2018
- Alder Springs Cabernet Franc** 76
Halcyon, Mendocino County, California, 2018
- Châteauneuf du Pape** 60
Cellier Des Princes, Southern Rhône, France, 2016
- Zinfandel** 47
Zanon, Sonoma County, California, 2016
- Malbec** 51
Corazon del Sol, Mendoza, Argentina, 2016
- Super Tuscan** 58
Falconeri, Tuscany, Italy, 2010

WHITES BOTTLES

- Riesling Spätlese** 60
Richter Wehlener Sonnenuhr, Mosel, Germany, 2017
- Chardonnay** 45
Buehler Vineyards, Russian River Valley, California, 2016
- Chardonnay** 57
Roco Gravel Road, Willamette Valley, Oregon, 2015
- "Orange"-ish Sea Wine** 95
Telémaco, Cinque Terre, Italy, 2011

SPARKLING

- Prosecco** *Cangrande, Verona, Italy* 10/40
- Brut** *Champagne Thienot, Reims, France, NV* 95

BEER

DRAFT

Subject to Change

Dark Apparition 9
*Russian Imperial Stout
Jackie O's, 10.5%*

Heartlandia 6
*American Lager
Wolf's Ridge, 4.2%*

Zipper Ripper 8
*DIPA
Hoof Hearted, 8.5%*

Jorts 6
*Sour Gose
Seventh Son, 4.1%*

Wet When Slippery 8
*Milkshake DIPA
Hoof Hearted, 9%*

Confident 8
*American Stout
Parsons North Brewing, 5.2%*

CANS & BOTTLES

Hudy 4
Hudepohl, Light Lager

Skin Froot 11
Hoof Hearted, Sour Fruited IPA

Kitty Paw 7
Seventh Son, Pineapple-Tangerine Hard Seltzer

CBC IPA 6
Columbus Brewing Co., IPA

NON ALCOHOLIC

Casamara Sera 5
Casamara Club, N/A Sparkling Digestivo Soft Drink

Casamara Onda 5
Casamara Club, N/A Sparkling Digestivo Soft Drink

Lemon-Lime Soda 3

Boylan Cola 2⁷⁵

Boylan Diet Cola 2⁷⁵

Ramble Coffee 3

Iced Tea 2⁷⁵