



CORNED BEEF, ALDER SMOKED SALT SOFT PRETZEL, SWISS CHEESE DIP

BING CHERRY BORSCHT WITH WHIPPED CRÈME FRAICHE AND FENNEL-CARAWAY CRUMBLE

FULL BELLY FARMS GODDESS MELON WITH GRATED BURGERS' COUNTRY HAM

PISCO SOUR CURED CEVICHE, AVOCADO JELLY, POPPED SORGHUM, SWEET POTATO JUS

CRISPY BONELESS CHICKEN WING, VIETNAMESE CARAMEL, GARLIC CHIPS, MINT, CILANTRO

ROASTED NUTS TOSSED WITH RYE AND SMOKED RYE WHISKEY BARREL SALT

POTATO 'CHIPS' & CHIVE BLOSSOM DIP

BERGERAC EGG: FREEZER CURED YOLK WRAPPED IN BLACK PUDDING AND CRISPED IN ANCHOR SUMMER BEER TEMPURA

FRIED PICKLES: CRISPY PICKLED PIG'S EARS, LETTUCE WRAPS WITH DILL POLLEN-FERMENTED BUTTERMILK DRESSING

CHICKEN & WAFFLES: CRISPY CHICKEN SKIN, BELGIAN WAFFLE PURÉE, BOURBON BARREL AGED MAPLE SYRUP

FISCALINI VINTAGE BANDAGED CHEDDAR GOUGÈRES WITH SCOTCH HIGHLAND FONDUE

POWDERED BAGNA CAUDA DUSTED POPCORN

HEIRLOOM TOMATOES-PUFFED CRACKED WHEAT TABBOULEH WITH BABY RED RUSSIAN KALE CUPS

TUNA 'KITFO' WITH INJERA FLATBREAD

'FISH STICKS': SKEWERED HALIBUT CHEEKS GRILLED OVER WHITE BINCHOTAN WITH HAZELNUT SAUCE GIRBICHE

BABY RADISH CRUDITÉ WITH GOAT'S MILK CHEDDAR PIMENTO CHEESE AND GROUND CRACKLINS

BERGER SLIDER: DOUBLE PATTY, WHOLE MILK AMERICAN CHEESE, CARMELIZED SHALLOTS, HEIRLOOM TOMATO, 'R' SAUCE, BONE MARROW BUTTER TOASTED BUN

CRUDO OF MCFARLAND SPRINGS TROUT, CUCUMBER 'GRAVLAX', RYE CRACKER

LAMB MEATBALLS, VADOUVAN YOGURT, HERBS AND FLOWERS, FRESH MADE PITA BREAD