

FOR THE TABLE

POTATO ROLLS 8

cultured butter

CAST IRON CORN BREAD 10

honey butter

APPS & SNACKS

ROASTED ONION DIP 9

crispy shallot, house made salt & vinegar chips

BLISTERED BROCCOLINI 9

black garlic, vegetable ragu, crispy garlic

ROASTED MUSHROOMS 9

wild mushrooms, aioli, pickled garlic

SMOKED SALMON DIP 13

lemon, house made horseradish chips

FRIED BRUSSEL SPROUTS 9

apple gastrique, honey, parsley, candied pecan, aleppo chili

CRISPY CAULIFLOWER 11

sesame, pickled red onion, lime crema

SALADS & SANDWICHES

"DIG IT PRODUCE" SALAD 9

farmers cheese, pickled shallot, sunflower crumble

GRILLED PEACH & BURRATA 14

heirloom tomato, basil, hearth roasted croutons

CHARRED LITTLE GEM SALAD 9

caesar, pepitas, cured egg yolk

FRIED CHICKEN SANDWICH 16

sesame, pickled red onion, lime crema

FRESH CUCUMBER SALAD 14

dill, fennel, herb dressing

-served with french fries -

*ROSEWILD BURGER 18

tomato chutney, grilled onions, brioche bun -served with french fries-

MAINS

FRENCH ONION AGNOLOTTI 19 | 26

mushrooms, caramelized onions, ricotta cheese

BRAISED BEEF TAGLIATELLE 19 | 26

oxtail ragu, charred onion, parmesan

ROASTED HALF CHICKEN 28

pomme puree, seasonal vegetables, salsa verde

*GRILLED SALMON 31

heritage grains, asparagus, lemon beurre blanc

***180Z RIBEYE STEAK 65**

charred leek potatoes, caramelized onions, beef jus +smoked tarragon butter | 4 +grilled shrimp | 13

***HEARTH FIRED BROOK TROUT 29**

roasted trout, dill, charred lemon, frisée salad

*HERITAGE FRIED PORK CHOP 32

corn ribs, mushrooms, house gravy

*GRILLED HANGER STEAK 34

charred leek potatoes, caramelized onions, beef jus +smoked tarragon butter | 4 +grilled shrimp | 13

SIDES

MAC & CHEESE 9

four cheese blend, mornay sauce

DESSERTS

PANNA COTTA 9

peanut butter, dark chocolate, toasted oats

FRENCH FRIES 9

rosemary & parmesan

ICE CREAM TRIO 9

silver linings' selections

WHIPPED POTATOES 9

more butter than potato

COOKIES AND MILK 9

fresh baked chocolate chip cookies, caramel ice cream