



STARTERS

PULL APART BREAD 14

Toasted Fennel Butter

SALMON RILLETTE 25

Marble Rye | Fines Herbs

GOLDENER HIRSCH CHEESE FONDUE 52

Toasted Baguette | Grapes & Apples | Broccoli | Cornichons | Add Wagyu Beef 28

MEAT & CHEESE BOARD 20/36

Artisan Charcuterie & Cheeses | Preserves | Crostini

PUMPKIN BISQUE 16

Honey Poached Cranberries | Pepitas | Brussels Sprouts

FRENCH ONION SOUP 17

Dill Havarti | Baguette

CAESAR SALAD 17

Artisan Romaine | Parmesan Vinaigrette | Deviled Egg | Add Organic Chicken Breast 14

KALE, APPLE & BURRATA SALAD 18

Mountain Rose Apple | Pine Nut Pistou | Aged Balsamic

COBB SALAD 21

Avocado | Housemade Bacon | Hard Cooked Egg | Olives | Blue Cheese Vinaigrette

GREENS SALAD 17

Anjou Pear | Cucumber | Cranberry | Pomegranate | Banyuls Vinaigrette | Sunflower Seed Lavosh

ENTRÉES

SPENCE'S BLT 20

Nine Grain Bread | Crispy Bacon | Heirloom Tomato | Tarragon Aioli

LAMB CHILI 22

Rosemary Cheddar | Crème Fraîche | Scallions

CROQUE MADAME 23

Creminelli Cotto Ham | Sauce Mornay | Fried Eggs | Lyonnaise Salad

WIENER SCHNITZEL 34

Dill Spaetzle | Choucroute | Lingonberry

SCOTTISH SEA TROUT*33

Quinoa | Endive | Grapefruit | Cucumber | Avocado | Green Goddess

BAVARIAN BRATWURST 23

Artisan Bun / Sauerkraut / Apple Mostarda

WILD MUSHROOM RISOTTO 24

Pomegranate / Watercress / Parmesan

DOUBLE CHEESEBURGER* 23

Woodland Cheddar / Artisan Roll

SMOKED SHORT RIB FOR 2 45

Roasted Squash Purée / Mushroom Fricassee / Truffle-Soy Jus

***MOST DISHES CAN BE PREPARED TO ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS; PLEASE ALERT YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEAT OR POULTRY CAN INCREASE YOUR RISK OF FOODBORN ILLNESS.**