

# DINNER

## PLANTING SEEDS

small plates of thoughtfully prepared ideas to snack or share

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## BREAD SERVICE

popcorn rolls | truffle butter 12

## RICOTTA TOAST

bread we bake | really good ricotta | peas dressed with ponzu 12

## ASPARAGUS SALAD

some that have never seen the sun and some that have | ham and cheese vinaigrette | morel mushrooms 12

## FISH THAT ARE CHIPS

trout and potato with a little fresh dill mayo 24

## THIS WEEK'S PASTA

house-made pasta that changes | seasonal ingredients 14

## LAMB PICANHA

spring pea-stou | feta | naan dipped in garlic butter 27

## CRUSTACEANS AND COCONUT

roe that taste of lime | lime that looks like roe | coconut with a touch of heat and the heart of a tree 27

## HALIBUT

chowda' with a bit of spring | lemon that got better with thyme | fresh hummus 26

## GROWN TREES

large plates of thoughtfully prepared ideas

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## BRAISED SHORT RIB

beef on a bone cooked to where it falls off | fresh vegetables pickled for you | simmered barley and barley jus 27

## SAKURA PORK

large enough to share, but we won't tell if you don't | heirloom grits | plums | Szechuan 40

## STUFFED TROUT

special rice all the way from Carolina | greens that were found and greens that were grown | caper beurre blanc 30

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*Timbers*

AT LIED LODGE

## CHICKEN

morel mousseline | vegetable velouté | mac and peas 26

## WHITE LASAGNA

not like others you might find | this one has rabbit cooked in lavender and thyme 24

## STEAKS

all steaks finished with smoked butter, shoyu, allium, and fleu de sel

**8 OZ AMERICAN WAGYU COULOTTE** | Tender and richly marbled. A nice introduction to Wagyu. 40

**12 OZ GRASS FED RIBEYE** | Pasture-raised and naturally lean for the traditional beef purist. 50

**22 OZ CAB BONE IN KC STRIP** | Hearty and flavorful, served on the bone. *Includes two sides.* 100

**32 OZ CAB PORTERHOUSE** | A signature cut with filet and strip in one—bold and buttery. *Includes two sides.* 120

## BRANCHING OUT

sides to accompany your entrée, but worthy of their own light

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**BRAISED ARTICHOKE** | barigoule 10

**SPRING CARROTS** | sumac | yogurt 10

**PEAS YOU WOULDN'T EAT AS A KID** | parmesan | every part of the pea 8

**PETITE SALAD** | seasonal greens and produce | green garden dressing 6

**HOUSE KETTLE FRIES** | yogurt sauce | curry spice | fresh dill 6

**ROASTED POTATO** | ham | queso | allium 8

**POTATO BUTTER** | lemon | good salt 10

**GRILLED ALLIUM** | assorted variations of onions 7

**FIDDLE HEADS** | hollandaise | katsuobushi 10

**GARDEN FRITTO MISTO** | tempura vegetable | preserved aioli 6

*Thoroughly cooking foods of animal origin reduces the risk of foodborne illness.*

*Parties of six or more are subject to an automatic 22% gratuity. A 22% service charge will be applied to all room service orders.*