

TIMBERS

— Due to the seasonality of our menu, some items and ingredients may change

SHARE

HUMMUS — Garbanzo, peas, spring herbs, assorted breads » Vegan, GF bread available	14
CALAMARI — preserved pepper aioli, lemon, shishito peppers	15
DEVEILED EGGS — steamed whites, cured pork belly, egg salad	10
JUMBO SHRIMP — coconut breaded, coconut green curry, radish	MARKET PRICE
ARANCINI — asparagus, truffle, Humboldt fog goat cheese	15
A5 JAPANESE WAGU BEEF CARPACCIO — shaved ribeye, horseradish aioli, petite greens, pickled morel mushrooms	34
FOIE PARFAIT — preserved strawberry, green strawberry and red rhubarb relish, basil seeds, grilled brioche	20
GARDEN SALAD — mixed greens, seasonal vegetables, green garden dressing	12
CUCUMBER FETA SALAD — whipped feta, cucumber, onion, garbanzo, lavash	16

SMALL PLATES

TOSTADA — avocado espuma, pickled onion, cotija cheese, ancho & honey smoked brisket	10
ARTICHOKE CRUSTED SCALLOPS — lemon risotto, spring peas	MARKET PRICE
FRY BREAD — poached egg, arugula, greens, ricotta, prosciutto, ricotta salata	18
OPAH CRUDO — lime curd, rhubarb agua fresca, jalapeno, radish, avocado	18
SPINACH SALAD — pistachio buttermilk vinaigrette, beet, blueberry wensleydale cheese, crouton	10
PASTA CARBONARA — cured pork belly, parmesan cream, peas	16
ROASTED SALMON — dill and sorrel beurre blanc, crispy skin	26
PORCHETTA — pork belly, cracklin', spring allium, roasted pork jus	22
LAMB KABOBS — vadouvan, mustard, black garlic, sesame seed	12

ENTRÉES

ORGANIC ROASTED WHOLE CHICKEN — herbs, morel cream	28
SAKURA PORK SCHNITZEL — pea-tato salad, caper sauce, wild ramps	30
GRILLED WHOLE BRANZINO — shishito chimichurri	34
8 OZ. AMERICAN WAGYU FLAT IRON STEAK — served with house made steak sauce or seasonal compound butter	28
12OZ.GRASSFED KC — served with house made steak sauce or seasonal compound butter	35
28OZ GRILLED WINTERFROST RIBEYE — Large enough for two. Winterfrost is the supplier of our Nebraska wagyu beef	110
LAMB BURGER — vadouvan, chevre aioli, red bibb, red onion marmalade	17
DOUBLE SMASHISH BURGER — two patties, dill-pickled onions, white american cheese, burger sauce, potato roll	15

SIDES

GARDEN SALAD — mixed greens, seasonal vegetables, green garden dressing	8
PEAS AND CARROTS — grilled carrot, pea puree, pea shoots	10
SPAETZLE MAC — cheese, truffle, crispy allium	10
WHIPPED POTATO — morel gravy, ramp, crispy potato	10
GRILLED ASPARAGUS — allium hollandaise	12
FRIES — black garlic aioli, parmesan, truffle	8