

STARTERS ...

WARM CHEDDAR BISCUITS	7
Fennel Seed-honey Butter	
STEAMED EDAMAME (GF, V, DF)	9
Salt, Lemon, Sesame	
HOUSE-MADE PRETZELS (V)	10
Horseradish "queso", IPA Mustard	
BRAISED BUFFALO SLIDERS	18
Horseradish Aioli, Brioche, Crispy Shallots, Gremolata	
CONFIT DUCK WINGS (DF)	14
Gochujang, Ginger, Cilantro	
MANILA CLAMS	22
Pork Sausage, Green Garlic, Fennel, Saffron	

SOUPS & SALADS...

HOUSE GAME CHILI (DF, GF)	15
Flour Tortilla, Onion, Jack Cheese	
CHEF'S DAILY SOUP	13
LOCAVORE STEAK SALAD (GF)	26
CARTER COUNTRY TOP SIRLOIN, VH GREENS, VH TOMATO, LARKS MEADOW BLUEBIRD BLUE, SWEET POTATO VINAIGRETTE	
LAMB BELLY SALAD (GF)	20
BUTTER LETTUCE, WHITE BEANS, BRÛLÉED BALLARD FETA, ROASTED SHALLOT, GREEN OLIVE VINAIGRETTE	
KALE & FIG (GF)	17
WINTER KALE, MAPLE CANDIED ALMONDS, SHAVED TETON TOMME, GINGER HONEY VINAIGRETTE ADD CHICKEN OR SHRIMP 7/9	

ENTRÉES...

SERVED WITH YOUR CHOICE OF SAGE FRIES OR ORGANIC GREENS

ROSEMARY CHICKEN "FRENCH DIP"	18
Goat Cheese, Lemon Preserves, Pancetta Butter, Ciabatta	
CARTER COUNTRY BURGER	22
House Bacon and Tomato Jam, Green Peppercorn Aioli, Gruyère, Brioche	
REUBEN	20
Corned Beef, Sauerkraut, Ballard Swiss, Thousand island, German rye	
GRILLED CHEESE (V)	20
APPLE, PEACH GASTRIQUE, TALLEGIO, WATERCRESS, SOURDOUGH	
DUCK CONFIT BÁHN MÌ	22
PICKLED VEGETABLES, YUZU AIOLI, CILANTRO, LIVER PATE, 460 BAGUETTE	
MAC & CHEESE	18
PULLED PORK, VH TOMATO, SCALLION	

SUGAR...

served with vanilla ice cream

WARM MONKEY BREAD (V)	12
Banana Caramel, Cinnamon Salt	
SKILLET BAKED CHOCOLATE PECAN TART (V)	16
HOUSE MADE COOKIES (V)	11
FLOURLESS CHOCOLATE BROWNIE (GF, V)	15