



Lighter fare

- Roasted cauliflower** amba, capers, almonds, pickled grapes, golden raisins \$15
Clam chowder top neck clams, leeks, yukon golds, smokey bacon, crusty bread \$12
Fall chicories baby broccoli, apples, citrus, radishes, miso, Parmigiano Reggiano \$16
Falafel pickled cabbage and red onion, house harissa, baba ganoush \$16
Croquettes potato, chorizo and cheese, roasted garlic aioli, cabbages \$15
Oyster mushrooms, sumac, green onions, poached tomato, feta \$15
Spelt salad green beans, eggplant, tahini, mint, delicata squash, cranberry \$15
Roasted potatoes romesco, dill, pickled peppers, almonds \$14
Chicken Shawarma hummus, radishes, pickles \$16

Entrees

- Stufato** royal beans, tomato, fennel, squash, mushrooms, olives, baguette \$28
Bavette wagyu, crisp potatoes, charred broccolini, aleppo herbed shallot butter \$38
Salmon ras el hanout, honey, Japanese sweet potato, romanesco, gribiche \$36
Chicken thigh orzo, shallot and herb confit, moroccan carrots, Italian salsa verde \$29
Shrimp saffron bouillabaisse spice, soft polenta, swiss chard, tomato \$36
Brined Pork Chop and belly apple, fall squash and Levain panzanella, walnuts \$30

Desserts

- Panna Cotta** buttermilk, Tahitian vanilla, lemon, spiced granola crumb, berries \$11
Chocolate cake Manjari 64% cremeux, caramel, cocoa nib, pine nut \$11
Nougat glace figs, cherries, pistachios, candied citrus, pinenuts, apples \$11

If you like the art on the walls please see Derek @ FoR gallery 235 Central Ave Whitefish 730-8855.
Please note that a 3% resort tax is added to all checks and a 3 % processing fee for all credit transactions.
We do this as an independent restaurant to ensure a fair wage to our employees. XOXO