

FIRE

DINNER

TO BEGIN

BREAD & BUTTER	8
rosemary sourdough boule whipped butter maldon salt	
TUNA CRUDO*	19
apple fennel salad orange oil lemon vinaigrette	
BURRATA TOAST	18
buffalo milk burrata heirloom tomato focaccia basil balsamic vinaigrette	
BBQ PORK BELLY	17
summer slaw sunflower seeds carolina gold bbq sauce	
ROASTED BEETS	15
strawberries arugula green goddess dressing pie crust	

TO SUSTAIN

CAESAR*	14
buttered panko herb trio tomato grana padano white anchovies ADD: chicken 7 salmon 9 steak 12	
ARTFUL GREENS	11
carrots cucumber tomato radish fennel green goddess dressing	
BUTTERNUT SQUASH SOUP	12
roasted squash sunflower sprouts pumpkin seeds	

TO THRIVE

ROASTED HALF CHICKEN	32
polenta cake buttered carrots natural jus	
SKUNA BAY SALMON*	34
jasmine rice roasted vegetables gribiche dill cream sauce	
SKIRT STEAK*	44
chimichurri tomato salad	
THE ART BURGER*	19
centennial cuts beef colby cheese bacon romaine smoked tomato aioli ADD: fried egg 2 avocado 4 onion strings 3	
PORK TENDERLOIN*	32
panko dusted herb smashed potato charred broccolini salsa verde	
CACIO PEPE	22
artisanal pasta parmesan fresh black pepper	

25% gratuity added to parties of 6 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.