

# GOOD EVENING

## TO BEGIN...

### SASHIMI\* - 17

grapes | pine nuts | verjus rouge | micro-basil

### BISON TARTARE\* - 16

potato chips | b&b pickles | secret sauce | quail egg | breadcrumb

### BBQ CHARRED CARROTS - 13

sheep's milk feta | carrot top pistou | puffed quinoa | lemon preserve

### SPANISH OCTOPUS - 16

shaved & braised fennel | calabrian chili romesco | marcona almonds

### BABY BACK LAMB RIBS - 18

napa cabbage | coriander vinaigrette | black garlic aioli | za'atar

### PORK BELLY - 15

polenta | local mushrooms | sunflower sprouts | pork jus

## TO SUSTAIN...

### CIPOLLINI ONION TART - 12

escarole | endive | celery | celery seed vinaigrette

### GRILLED CAESAR\* - 14

buttered panko | herb trio | grana padano | white anchovies | cured egg yolks

### ARTFUL GREENS - 11

heirloom carrots | cucumber | tomato | radish | fennel | green goddess dressing

### BABY KALE - 13

pecans | blueberries | onion strings | allium ashed goat cheese | champagne vinaigrette

### ROASTED BEETS - 13

tri-colored beets | bleu cheese | marcona almond milk | charred onion

### CELERY ROOT BISQUE - 10

olive oil croutons | beet chips | sunflower sprouts

### CHICKPEA STEW - 11

cured chorizo | fried garbanzo beans | crisp garlic

## TO THRIVE...

### GREEN CHILI HANGER STEAK\* - 44

bacon potato chip hash | shishitos | pubelo pepper white bbq | avocado butter

### HALF CHICKEN - 29

root vegetable panzanella | basil | lemon preserve | chicken jus

### GRILLED MONK FISH\* - 32

cauliflower | cucumber salad | marcona almond foam | micro basil

### SEABASS\* - 34

sushi rice cake | broccolini | gingered buttermilk buerre blanc | nastursium

### 48-HOUR BEEF SHORT RIB\* - 40

carrots | charred onion salsa verde | cardamom vinaigrette

### CENTENNIAL CUTS SMASH BURGER\* - 18

double beef patties | provolone | pickled peppers | pancetta | romaine | smoked tomato aioli

### DUCK & DUMPLINGS - 29

ricotta gnudi | duck confit | local mushrooms | baby kale | parmesan broth

### PORK TENDERLOIN\* - 36

spatzle | vidalia subise | mustard greens | whiskey pork jus



# FIRE

curated by:  
Executive Chef, Jon Keeley



\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.