

## Small Plates

<b>Soup of the Day</b>	\$7
<b>Smoked Pheasant Raviolis</b> sage prosciutto sauce	\$8
<b>SRF Fresh Bacon</b> sweet potato, minus 8 vinegar and pickled watermelon	\$10
<b>Smoked Buffalo Carpaccio</b> d ried capers, ale mustard and three sisters serena cheese	\$16
<b>Gnocchi</b> SRF kobe beef cheeks, creminis, greens, truffle and pecorino	\$10
<b>Mussels</b> Garlic, parsley and Pernod	
<b>Organic Mixed Greens</b> granny smith apple, three sisters serena and pecan vinaigrette	\$9
<b>Buffalo Flank Steak Salad</b> baby spinach, watercress, crispy shitakes, Point Reyes blue cheese and smoked tomato vinaigrette	\$16
<b>Roasted Beet Salad</b> mache, walnuts, amaltheia goat cheese and blood oranges	\$11
<b>Salad of Endives</b> spiced pecans, point reyes blue cheese, cranberries and pear vinaigrette	\$9

## Large Plates

<b>Pecan Crusted Amaltheia Goat Cheese</b> With baby arugula and strawberry balsamic mostarda	\$11
<b>Duck Confit Spring Rolls</b> Cranberry ginger relish and soy tamarind reduction	\$12
<b>Buffalo Sliders</b> Pancetta, oven-dried tomatoes, arugula, white cheddar and truffle aioli	\$15
<b>Porcini Dusted Steelhead</b> Salsify potato puree, bacon brussel sprouts, lemon and garlic	\$24
<b>Zonker Stout Braised Buffalo Short Ribs</b> Organic grits and onion marmalade	\$30
<b>Goat Cheese Polenta Cakes</b> Butternut squash, greens, chestnuts and beet nectar	\$20
<b>Corn Dusted Scallops</b> Organic grits, wild boar andouille, white cheddar and lobster glaze	\$20

## Entrees

<b>OGFB Burger</b> With applewood bacon, pickled onions, red dragon cheese and pomme frites	\$14
<b>Buffalo Pastrami on Rye</b> With baby swiss, ale mustard and pomme frites	\$14
<b>Twisted Reuben</b> Grilled salmon, pickled fennel, dill havarti, tomato aioli and pomme frites	\$16
<b>Seared Tuna "Nicoise"</b> With olive bread, roasted tomatoes, pea shoots and lemon caper aioli	\$15
<b>Free Range Chicken</b> With smoked paprika, creminis, pancetta and salsify potato puree	\$25
<b>Pan Roasted Sea Bass</b> With caramelized fennel potato puree and blood orange	\$25
<b>Snake River Farms Kobe Sirloin</b> With warm potato salad and house worcestershire sauce	\$32
<b>Painted Hills Filet-red Wine Risotto</b> Speck, asparagus and mushroom ragout	\$35
<b>Black Canyon Elk Medallions</b> With scalloped sweet potatoes, chard and rosemary cider sauce	\$28

## Sides

Brussel Sprouts with Bacon	\$5
Asparagus with Speck	\$6
Swiss Chard	\$4
Scalloped Sweet Potatoes	\$5
Pomme Frites with Truffle Aioli	\$5
Sweet Potato Fries with Sweet Chile Fry Sauce	\$6
Warm Potato Salad	\$5