



DINNER

Available from 5:30 PM to 8:00 PM

For TABLE

DECONSTRUCTED MELON FATTOUSH (gf, avail) | 25

Crispy Pita Chips | Cherry Tomato | Compressed Seasonal Melon |
Persian Cucumber | EVOO | Sumac Greek Yogurt Dressing

BEET TARTARE (v, gf) | 21

Spicy Horseradish | EVOO | Chives | Stone Ground Mustard |
Shallot | Carrot Yolk

PRIME BEEF CARPACCIO (gf, avail) | 32

Truffle Aioli | Seared Ricotta Salata Cheese | Crispy Capers |
Petit Arugula | Easter Radish | Lavash Cracker

MAIN Courses

DECONSTRUCTED BEEF STROGANOFF | 45

Braised Wagyu Beef Cheeks | Roasted Maitake Mushrooms |
House Made Egg Noodles

CHILEAN SEA BASS (gf) | 46

Local Cream-less Corn | Bacon & Corn Succotash |
Roasted Romanesco | Stewed Cherry Tomato

DUCK LEG CONFIT (gf) | 45

Celery Root Purée | Succotash | Hoisin Cherry Glaze

SO·PA BURGER AND SKINNY FRIES | 32

Prime Ground Chuck, Shortrib, and Brisket | Wisconsin Cheddar | Special Sauce
Bacon \$10 | Avocado \$5 | Fried Egg \$4

IMPOSSIBLE™ VEGAN BURGER (v) | 32

Wisconsin Cheddar | Special Sauce | Seasoned Skinny Fries
Avocado \$5 | Egg \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy, and wheat.