



**HEIRLOOM TOMATO**

SALTED ONION, SOURDOUGH CROUTON, SWEET CHILI SALT, BASIL  
12

**POTTED IOWA WHITE CHEDDAR**

BACON, CARAMELIZED SHALLOTS, SCORCHED GRAPES, SABA, RYE  
12

**BABY GREEN SALAD**

ORANGE, HAZELNUT, MUSHROOMS, CHEVRE, CUCUMBER, RED WINE VINAIGRETTE  
11

**FARMERS MARKET CARROTS ROASTED IN PINE-HONEY**

FENNEL CONFIT, ORANGE, TAPANADE, PINENUTS, TARRAGON  
12

**FEAST'S CHARRED BEETS**

CRÈME FRAICHE, MALTED PEANUTS, CILANTRO, CURLY ENDIVE, PRESERVED LEMON  
12

**WATERMELON SALAD**

CRISPY PORK BELLY, LIME-GINGER VINAIGRETTE, MINT, BASIL  
14



**8OZ PRIME CENTER CUT FILET MIGNON**

ALIGOT POTATOES, RATATOUILLE, TOMATO HERB DEMI GLACE  
48

**SEARED HALIBUT**

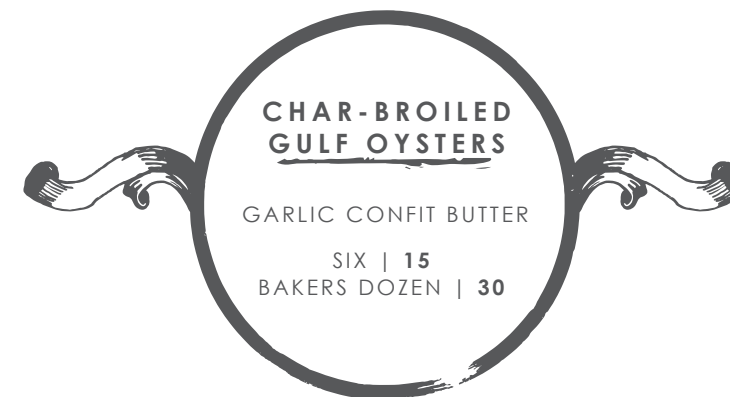
CUCUMBER-HORSERADISH GREMOLATA, GAZPACHO BROTH  
32

**GARLIC-OREGANO PARISIAN GNOCCHI**

WILD MUSHROOMS, GRILLED FRISEE, WHITE TRUFFLE-PINENUT BUTTER  
27

**PASTRAMI CRUSTED PORK LOIN**

FIELD PEA GRIBICHE, CORIANDER OIL  
26



**SIDES**

**SEASONAL FARMERS MARKET VEGETABLE**

CHANGES DAILY  
8

**ST ANTHONYS FAMOUS SPINACH PUDDING**

WHITE TRUFFLE CREAM  
9

**HOUSEMADE SOURDOUGH**

FRESH CHURNED BUTTER, FLEUR DE SEL  
7



**WAGYU BEEF TARTAR**

SQUID INK CRACKER, DUCK EGG CUSTARD, GREEN GARLIC AIOLI  
18

**MERGUEZ GROUND GOAT KEBABS**

JACK CHEESE, MERGUEZ SPICE, MINTED CUCUMBER-FETA DIP  
13

**GRILLED TEXAS QUAIL**

ROASTED BRUSSEL SPROUTS, GREEN ONION AGRODULCE  
15

**SWEETBREADS**

CELERY ROOT PURÉE, BEAUJOLAIS, CELERY LEAF  
18

**CHICHARRONES**

GUAJILLO CHILI SAUCE, SMOKED COTIJA, CILANTRO, LIME  
13

**CHAR-GRILLED SPANISH OCTOPUS**

BRAISED CORONA BEANS, BASIL PISTOU  
14



**SAUTÉED GULF SHRIMP**

SAFFRON COUSCOUS, CONFIT TOMATOES, FENNEL, PRESERVED LEMON  
27

**LAMB SHANK DAUBE PROVENÇAL**

FRESH EGG NOODLES, FAVA BEANS & GREEN OLIVES  
32

**BEEF SHORTRIB BRAISED IN WEST AFRICAN RED CURRY**

POTATOES, PEANUTS, CHARRED ONIONS, MINT, BASIL  
31

**GREEN CIRCLE CHICKEN BREAST**

CELERY REMOULADE, CARROT PURÉE, LEMON OIL  
27