

clever rabbit

SALADS

BABY GREENS [V, GF] 10
sweet cherries, marcona almonds,
puffed grains, goat cheese

BEETS [V] 12
ash roasted, blueberry mostarda,
little lucy brie, hazelnut streusel

SHAVED ROOTS [VG,GF] 10
turnip, carrot, radish, sesame,
lentils, hummus



VEGETABLES

CARROT DUMPLINGS [VG] 12
roasted carrot, baby bok choy, miso,
kaffir lime

RASPBERRY TART [V] 12
fromage blanc, spruce tip, cucumber, mint

SUMMER SQUASH TACOS [V] 12
napa cabbage, cotija, cilantro

BROCCOLI [V] 15
ricotta tortellini, chanterelle,
chili, garlic

GNOCCHI [V] 15
spring peas, pecorino calabrese,
morels, golden egg

DOSA [VG,GF] 14
cauliflower masala, coconut chutney,
mint, cilantro

CRUDITÉ [V,GF] 14/28
selection of fresh & pickled vegetables
hummus, poblano cheese,
french onion, herb ranch

NOT VEGETABLES

ALASKAN HALIBUT [GF,DF] 27
radish à la grecque, marble potato,
green garlic, olive, crispy coppa salami

THE FAT RABBIT 16
cdk farms beef burger, portobello, swiss,
crispy onion, pickles, steak aioli, brioche

CHICKEN 22
hush puppy, collard greens,
tasso ham vinaigrette, jalepeño

BERKSHIRE RIBS 28
"al pastor", tropea onion, pineapple,
elotes, green chili fry bread

CHEESE PLATE 22
honeycomb, preserves, sourdough, candied nuts

5 COURSE TASTING MENU
limited number available nightly
\$50 per person

SPECIAL THANKS TO THE FARMERS AT
Butternut Sustainable Farm, Mick Klug Farm,
Green Acres, Nichols Farm and Orchard

Executive Chef - Spencer Blake

[V] Vegetarian
[GF] Gluten-Free

[VG] Vegan
[DF] Dairy-Free



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BRUNCH

BITES

RABBIT BREAKFAST [V] eggs, potatoes, roasted bbq carrots, toast and jam	12
OMELET [V,GF] asparagus, goat cheese, mixed greens	12
BURRITO [V] egg, black beans, roasted vegetables, potatoes, salsa, chihuahua cheese, crema	12
BANANA PANCAKES [VG] dark chocolate chips, brûléed banana	12
AVOCADO BAGEL everything bagel, smoked salmon, radish, pepita, sesame	12
SOUP [VG] with your choice of salad or grilled cheddar cheese sandwich	12
THE FAT RABBIT cdk farms beef, portobello, swiss, crispy onion, pickles, steak aioli	16

SIDES

HOUSE-MADE DONUT	03
TOAST - butter & jam	04
ROASTED BBQ CARROTS	06
POTATOES	06
ANSON MILLS CHEESY GRITS	06
2 EGGS TO ANY DISH	04
SIDE SALAD	06

SWEETS

CHOCOLATE CHIP COOKIE	05
CARROT CAKE	09

BEVERAGES

BLOODY MARY wheatly vodka, house bloody mix, pickles	12
THE TRICKSTER wheatley vodka, tattersal orange crema, peach tea nectar, orange, lemon	14
CARROT MARGARITA corazón tequila, ancho reyes verde, carrot, agave, lime, lime sea salt	14

COTTONTAILS (NO ALCOHOL)

Y.E.M curry nectar, pineapple, orange, lime	08
HIBISCUS LEMONADE hibiscus, lemon, topo chico	06
(ADD VODKA, GIN, WHISKEY, RUM OR TEQUILA)	06
FRESH SQUEEZED ORANGE JUICE	05

BEER

URBAN CHESTNUT - ZWICKEL st. louis, missouri / 5.1% / 16oz bavarian style lager	07
THREE FLOYDS - SAUVAGE FLÖ munster, indiana / 5.0% / 16oz crushable lager	07
MAPLEWOOD - FAT PUG [NITRO] chicago, illinois / 5.6% / 12oz smooth and easy drinking stout	07

** full draft beer list available**

COFFEE & TEA

DARK MATTER COFFEE coffee "giant steps" espresso "unicorn blood" cappuccino latte	04 04 06 06
RARE TEA CELLARS matcha latte emperor's chamomile georgia peach nectar rooibos samurai chai regal english breakfast regal earl grey sicilian blood orange green emperor's lemon verbena	06 05 05 05 05 05 05 05