

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

