

# clever rabbit

## PLATTERS

CHEESE [V] 14  
parmigiano reggiano, parma, italy - cow  
4 month mahon, minorca, spain - cow  
green hill, thomasville, georgia - goat

CRUDITÉ [V] 38  
raw + pickled veggies, smoked mushroom  
mousse, eggplant agrodolce, bijou goat  
cheese, summer truffle, hemp seed naan

OYSTERS [GF,DF] 20  
half dozen chefs selection, chawanmushi,  
assorted vinegars

CHILLED GULF SHRIMP [GF, DF] 20  
half dozen w/ tomato & horseradish relish

**SALADS** chicken +5 | poached salmon +6 | steak +6 | tofu +3

FIAMBRE [GF,V] 14  
roasted red peppers, asparagus,  
green beans, chickpeas, cucumber, carrot,  
radish, egg, hearts of palm, cheddar,  
ginger-lime vinaigrette

GREEK SALAD [GF,V] 13  
kale, tomato, cucumber, feta,  
potato salad, cabernet vinaigrette

KALE SALAD [VG,GF,DF] 12  
crispy kale, cherries, marcona almonds,  
lavender-lemon vinaigrette, 6 year balsamic

CAESAR SALAD 12  
purple turnips, anchovy, parmesan,  
calabrian breadcrumbs

## VEGETABLES

CARROT DUMPLINGS [V,DF] 11  
roasted carrots, ginger, herbs, honey

POTATOES [GF] 07  
dill potatoes, roasted shallot yogurt

ROASTED BEETS [V,GF] 10  
valdeon bleu, marcona almonds,  
mustard greens

BRUSSELS SPROUTS [V,GF] 11  
preserved lemon, yogurt, honey, horseradish

CHINESE BROCCOLI [VG,DF] 10  
salt + pepper tofu, fermented black beans,  
citrus

CAULIFLOWER [VG,GF,DF] 12  
bay leaf, pickled summer veggies,  
cauliflower puree

FETTUCCINE [V] 18  
braised mushrooms, spinach, parmesan

NEAPOLITAN STYLE PIZZA [V] 14  
spinach, caramelized onions, goat cheese,  
summer truffle

VEGGIE SANDWICH [V] 14  
bell pepper, cauliflower, eggplant,  
mustard, pickles, shropshire bleu

[V] Vegetarian  
[GF] Gluten-Free

[VG] Vegan  
[DF] Dairy-Free

## PLATES

TUNA [DF] 12  
raw diced bluefin, wheat berries,  
tahini-miso, lime

SALMON [GF,DF] 18  
juniper poached, roasted heirloom carrots,  
olivada, capers

SEA SCALLOP SCHNITZEL [DF] 16  
braised cabbage, caraway, anchovy

HALF CHICKEN [GF,DF] 16  
marinated tomato, arugula

THE FAT RABBIT 15  
double cheeseburger, mushrooms,  
sherry mustard, onions, swiss

EXECUTIVE CHEF  
Matt Lair

THANKS TO THE FARMERS AT:  
Mick Klug Farm, Butternut Sustainable Farm,  
Slagel Family Farm, Green Acres, Hewn Bakery  
Nichols Farm and Orchard, Sweet Grass Dairy

