

# 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, assorted vinegars	
CHILLED GULF SHRIMP [GF, DF]	20
half dozen w/ tomato & horseradish relish	
<b>SALADS</b> chicken +5   poached salmon +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, beets, olives, potato salad, cabernet vinaigrette	
KALE SALAD [VG,GF,DF]	12
crispy kale, apricots, 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, farm greens, parmesan	
PIZZA [V]	15
heirloom tomato sauce, japanese eggplant, cubanelle peppers, smoked mozzarella	
VEGGIE SANDWICH [V]	14
patty pan squash, cauliflower, eggplant, mustard, pickles, shropshire bleu	

EXECUTIVE CHEF Matt Lair

## PLATES

BUTTERNUT FARMS GAZPACHO [V]	12
tomato, ajo blanco, mahon grilled cheese	
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	

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

[V] Vegetarian                      [VG] Vegan  
[GF] Gluten-Free                    [DF] Dairy-Free

