



WARM OLIVES, CITRUS AND FENNEL	7
FRENCH FRIES, REMOULADE	7
HEN OF THE WOODS MUSHROOM BEIGNETS TARRAGON MOUSSELINE	17
BAKED RACLETTE CHEESE PICKLED VEGETABLES AND FINGERLING POTATOES	15
CHARCUTERIE SELECTION	7/22
GOLDEN POTATO AND SAVOY CABBAGE SOUP PARSLEY PISTOU	11
PARSNIP SOUP CHESTNUT AND BLACK TRUFFLE	13
LETTUCES AND HERBS CHAMPAGNE VINAIGRETTE, GREEN OLIVE CROSTONE	11
CAESAR SALAD	11
YOUNG ESCAROLE SALAD GRAPES AND PISTACHIOS, BUTTERMILK DRESSING	13
BEET AND TANGERINE SALAD WARM GOAT'S MILK CHEESE, HAZELNUT VINAIGRETTE	14

FRENCH OMELET, ROBIOLA, SPINACH	15
FISHERMAN'S MUSSELS, GARLIC CROSTONE	18
SPICED SEARED AHI CONFIT FENNEL, BLOOD ORANGE	22
LOBSTER AND GNOCCHI PANCETTA, BROCCOLI, GARLIC-ANCHOVY BREADCRUMBS	23
SPRUCE WALDORF SALAD ROASTED CHICKEN BREAST, BLUE CHEESE, CANDIED WALNUTS	18
DAKOTA CLUB SANDWICH HOUSE SMOKED TURKEY, BACON, SUN DRIED TOMATO AIOLI	16
SPRUCE BURGER, FRENCH FRIES	16
BOUDIN BLANC, HOUSE CURED SAUERKRAUT, RIESLING APPLES	16
CRISPY CHICKEN LEG, GARLIC LENTILS, CABBAGE	19
SHORT RIB CHILI CORNBREAD POPOVER, PROMONTORY CHEDDAR	16
GRILLED BAVETTE STEAK DUCK FAT POTATOES, BORDELAISE	32