

ROUTE

— 29 —

CHARCUTERIE & CHEESE

served with seasonal condiments | serves 2

CHEESE BOARD 18 **V**

CHARCUTERIE BOARD 18

CHEESE & CHARCUTERIE BOARD 24

CRUDO

CRUDO chef's selection of the day **MP**

RAINBOW CRUDO chef's selection of the day **MP**

JARS

all jars served with toasted ciabatta

BURRATA CAPRESE heirloom tomato/fresh mozzarella/basil/aged balsamic/fig jam/roasted pecans 15 **V**

BABAGANOUSH herb roasted eggplant/grilled pita/Mediterranean house yogurt 14 **V**

DUCK PATÉ duck mushroom jus gelee/hazelnut duck confit/charred house bread 20

CHICKEN CACCIATORE mushrooms/garlic/tomatoes/capers/herbs/bell peppers 16

SOUP *of* THE DAY **MP**

SALADS

KALE & RAISIN market apples/ toasted almonds/raspberry yogurt emulsion 12 **GF V**

CITRUS ROASTED BEET frisee/goat cheese/hazelnut/dark chocolate/cara cara kumquat vinaigrette 12 **GF V**

THE FARMER'S butternut squash/haricot vert/onion/radish/corn/cauliflower/fig aderezo 13 **GF V**

WATERCRESS & AVOCADO toasted ciabatta/guacamole/garlic parmesano/olive oil/smoked balsamic honey 13 **V**

SMALL BITES

BUFFALO FILET TARTARE local avocado/garlic/capers/ mango/pomegranate salsa/quail egg 22

GRILLED OCTOPUS lemongrass celery root puree/cipollini/Cholula peppers/fingerling potatoes 18 **GF**

RICOTTA GNOCCHI duck confit ragu/mushrooms/sage 18

CRAB SPINACH ARTICHOKE DIP house cheese blend/organic corn tortilla 19 **GF**

IPA GRILLED HANGER STEAK herbed bacon mushroom coulis/smoked pepper relish 19 **GF**

HONEY PEACH GLAZED PORK BELLY truffled celeriac/brussel sprouts/St. Germaine peach gelee/carrot 17 **GF**

ROASTED DUCK CONFIT WINGS tamarind jalapeño sauce/garlic sesame oil 17 **GF**

ENTRÉES

MONTANA WAGYU KARABUTA PORK CHOP apple cabbage sauerkraut/apple shallot caraway gastrique 35 **GF**

SHIITAKE RUBBED RIBEYE 20 oz prime dry-aged bone-in ribeye/sunchoke/cauliflower/morels/green peppercorn sauce 48 **GF**

PRIME FILET of BEEF 8 oz/sweet corn/roasted beets/bordelaise/bleu cheese fritter 40

COQ AU VIN free range boneless Jidoori chicken/bacon/mushrooms/pearl onions/Cabernet currant demi 28

DUCK IN TRANSITION lemongrass smoked breast/hoisin cashew duck crepe/confit & dumplings 42

CRISPY CALIFORNIA HALIBUT peanut oil fried/banana miso consomme/noodles/shiitakis/bok choy/fried leeks 34 **GF**

PAN-SEARED GROUPER cauliflower/haricot vert mousse/beet yogurt/tomato/raisin vinaigrette 32 **GF**

SCALLOPS & CORN 3 WAYS cornmeal crust/apple bacon corn ragout/saffron cognac sweet corn sauce 36 **GF**

SEAFOOD PASTA house made black and white linguini/Chef selection of the day **MP**

RATATOUILLE pappardelle pasta/grilled vegetables/roasted tomatoes 20 **V**

CARBONARA BROCCOLINI paccheri pasta/pancetta/onion/parmesan cream 28

BRAISED LAMB SHANK saffron risotto/ syrah reduction 36

SHORT RIB slow roasted / soft polenta / three color bell peppers / cabernet demi glacé sauce 28

FRESH CATCH of THE DAY **MP**

ON THE SIDE

BUTTERNUT SQUASH goat cheese/candied walnuts 10 **GF V**

GRILLED ARTICHOKEs lemongrass garlic butter 14 **V**

ISRAELI COUSCOUS medley of vegetables/parmesan 11 **V**

ROASTED FINGERLING POTATOES onions /smoked chiles 11 **V**

ORGANIC BROCCOLINI broccolini florets baked with garlic /e.v.o.o./ parmigiano 10 **V**

HAPPY COW MASHED POTATOES goat cheese/mozzarella/manchego 11 **GF V**

GF gluten free

V vegetarian friendly

all gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and nonvegan products

Parties of 6 or more may be charged 18% gratuity

Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illnesses.