

## ~ Starters ~

### Native Bean Soup

roasted pork, cultured cream,  
bay laurel oil 9

### Charcuterie Board

cured meats, artisanal cheeses, fruit jam,  
mustard, crunchy bread 15

### Crow's Dairy Dip

crow's dairy goat cheese, roasted squash,  
pepitas, oregano flatbread 11

### Knife & Fork Caesar

crisp romaine, shaved parmesan, cracked pepper,  
torn bread crouton, house made dressing 14

### Winter Kale Salad

cranberry, pepitas, butternut squash, shaved  
cauliflower, crow's dairy feta, quince vinaigrette 12

### Tortilla Soup

crispy tortilla, queso fresco,  
chile braised chicken 9

### Mussels

shaved apple, fennel, winter citrus,  
lemon aioli, toasted ciabatta 15

### Honey Hot Pork Wings

house made sriracha, local honey,  
pickled veggie slaw 14

### Wilcox Apple Salad

celery, shaved apple, beets, pecorino,  
rosemary-walnut vinaigrette 13

### Farmer's Salad

tatsio lettuce, heirloom carrots,  
pickled root vegetables, crimini mushrooms,  
hazelnuts, citrus vinaigrette 12

## ~ Ko'sin Signatures ~

### Buffalo Meatloaf

roasted carrots, butter whipped potatoes,  
chipotle ketchup 27

### Lamb Osso Bucco

hayden mills grits, braised greens,  
natural reduction 26

### \*Grilled Filet Mignon

crispy fingerling potatoes,  
charred brussels sprouts, ko'sin steak sauce 40

### \*Atlantic Salmon

roasted cauliflower, puffed wild rice,  
pumpkin seed pesto, cranberry 32

### Grilled Bistro Steak

Lobster Mac & Cheese, citrus herb butter 29

### Beef Pot Roast

root vegetables, Arizona wheat dumpling,  
bone marrow, natural jus 29

### Parsnip Agnolottis

duck confit, parsnip, wild mushrooms,  
toasted pine nuts, pecorino 26

### 1/2 Roasted Chicken

butternut velouté, chestnut stuffing, sage 30

### Wood Roasted Trout

fennel, radish, heirloom, vegetables,  
citrus vinaigrette, roasted garlic aioli,  
creamy rice 28

### Grilled Pork Chop

Potato apple Gratinée, cheddar cheese,  
rosemary, apple jam 24

## ~ Sides ~

### Roasted Cauliflower

heirloom cauliflower, dried cranberries, smoked almond 5

### Butter Whipped Potato

yukon gold potato, fresh cream, butter 5

### Hayden Mills Grits

la paloma corn grits, parmesan 6

### Potato Gratinée

wilcox apple, cheddar cheese, rosemary

### Chestnut Stuffing

sourdough, aromatics, chestnuts, fresh picked herbs 5

### Brussels Sprouts

Crispy sprouts, citrus butter 6

### Heirloom Carrots

Char roasted, pepitas pesto 4

### Mac & Cheese

Cavatappi pasta, smoked gouda fondue, butter cracker crust

18% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server of any dietary restrictions