

# ~ Starters ~

## Corn Soup

roasted corn, fermented chile,  
cultured cream 9

## Charcuterie Board

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

## Crow's Dairy Dip

crow's dairy goat cheese, corn gratinee,  
grilled oregano flatbread 11

## Farmer's Salad

tatsoi lettuce, heirloom carrots,  
pickled vegetables, crimini mushrooms,  
sunflower seeds, coriander vinaigrette 12

## Black Kale Salad

toasted pistachio, shaved fennel, goat  
feta, roasted strawberry vinaigrette 13

## Tortilla Soup

crispy tortilla, queso fresco,  
chile braised chicken 9

## Honey Hot Pork Wings

house made sriracha, local honey,  
pickled veggie slaw 14

## Rotation Salad

garbanzo beans, red inca quinoa,  
shaved radish, rye, rocket lettuce,  
farmer cheese, tomato, sherry vinaigrette 13

## Knife & Fork Caesar

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

# ~ Ko'sin Signatures ~

## Bacon Wrapped Buffalo Meatloaf

heirloom carrot, english peas,  
whipped potato, chipotle ketchup 28

## Filet

buttered asparagus, aligot potato,  
roasted roots, ko'sin steak sauce 44

## Salmon

squash seed risotto, zucchini  
green tomato chutney, sunflower butter 32

## Bistro Steak

sun ripe tomato, king crab,  
herb hollandaise, smoked gouda mac 32

## Pork Pave

peach mostarda, tatsoi, wax beans,  
watermelon radish, local honey mustard 27

## Smoked Beef

mesquite charcoal lacquered,  
coriander, collard slaw, marinated beans,  
roasted bone marrow, heirloom tomatoes 29

## Harissa Braised Lamb

eggplant agnolotti, roasted peppers,  
local squash, oregano butter 26

## Rotisserie Chicken

asparagus, wild mushrooms, rye gnocchi,  
preserved lemon, parsley jus 27

## Striped Bass

grilled sourdough panzanella,  
heirloom tomato, herb chimichurri, local grits 29

# ~ Sides ~

## Squash Seed Risotto

green tomato chutney 7

## Butter Whipped Potato

yukon gold potato, fresh cream, butter 7

## Buttered Asparagus

queso fresco 7

## Local Squash

herb roasted, sunflower seed butter 7

## Heirloom Carrots

char roasted, herb chimichurri 7

## Mac & Cheese

smoked gouda fondue, butter cracker crust 7

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