



Starters

Beef Fat Fries (gf) rosemary aioli	11
Brussels Sprouts (v/gf) black garlic shoyu, lime	12
Whipped Ricotta pickled beet, dill + shallot relish; champagne vinegar gastrique, warm baguette	17
Poutine (gf) braised beef or mushroom gravy, hand cut fries, cheese curds	17
LWF Beef Tartare* creme fraiche, charred onion vinaigrette, arugula, cured egg yolk, pickled mustard seed, crostini	18
House Made Burrata roasted squash puree, red wine spiced poached pears, balsamic, fried sage + prosciutto, baguette	21

Salads

HERD Caesar* (gf) gem lettuce, pecorino, anchovy lardon, 6 minute egg	15
Seared Tuna Salad* (gf) pickled shiitake vinaigrette, fancy greens, seasonal veg, 6 minute egg, fried shallot	25

Entrees

Coconut Red Curry (v/gf) chickpeas, local autumn squash, tomato, coconut, jasmine rice	30
HERD Bolognese Rio Bertolini pasta, pork + beef ragu, tomato, cream, pecorino	32
Pan Seared Scallops* (gf) vadouvan cream, crispy brussels + potatoes	34
Pan Fried Pork Chop* piccata butter	34
Soy Marinated Duck (gf) pan seared duck breast, confit duck leg hash, tamarind umami sauce	34
Leaping Waters Farm Steaks (gf) calabrian chili butter, chimichurri, demi glace	MKT

Please see our available selections on the specials card

Sides

Roasted Mixed Mushrooms (v/gf) parsley, garlic, sherry vinegar	12
Roasted Delicata Squash (v/gf) house asian pear kimchi	
Sea Island Red Pea Salad (v/gf) pickled okra, red onion, celery, vinaigrette	
Roasted Golden Beets (v/gf) orange + thyme simple syrup, local greens, pickled red onion, herb mix	
Shells & Cheese three cheese sauce, breadcrumbs	
Whipped Potatoes (gf) cream, butter	

chicken breast +10 / local shrimp +14 / scallops +18 / local tuna +20

v – vegan, gf – gluten free