

Camber



-AFTERNOON AND EVENING-

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| Marinated Castelvetrano Olives <i>Herbs, Wine Vinegar, Garlic</i> | 6.00 |
| Marinated Beets <i>Ricotta, Tarragon, Walnut</i> | 7.00 |
| Roasted Brussel Sprouts <i>Toasted Sunflower Seeds, Shallots, White Wine, Lemon Zest</i> | 7.00 |
| Goat Cheese Fondue <i>Cypress Hill Goat Cheese, White Wine, Sourdough, Apples</i> | 9.00 |
| Charcuterie <i>Rotating Local Cheeses, Crostini, Salami, Preserves, Fruit</i> | 12.00 |
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| Winter Vegetable Stew <i>Chickpea, Harissa, Parmigiano-Reggiano</i> | 8.00 |
| House Salad <i>Pepitas, Currants, Parmigiano-Reggiano, Fresh Fruit</i> Add Bacon -3 Add Lox -4 | 9.00 |
| Winter Kale Salad <i>Carrot Ribbons, Pickled Pear, Sesame-Orange Vinaigrette</i> Add Bacon -3 Add Lox -4 | 9.00 |
| Wild Alaskan Spot Prawns <i>Crispy Pancetta, Marsala, Snow Peas, Lemon Quinoa</i> | 14.00 |
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| Potato Gnocchi <i>Walnut Pesto, Roasted Tomato, Parmigiano-Reggiano</i> | 12.00 |
| Vegetable Sandwich <i>Roasted Yam, Garlic Chard, Herbed Chèvre, Crispy Onions, Sprouts, Chips</i> | 13.00 |
| Rosemary Lamb Burger <i>Twin Sisters Cheddar, Apples, Aioli, Side Salad</i> | 16.00 |
| Garlic Butter Poached Pollock <i>Kohlrabi Slaw, Succotash</i> | 20.00 |
| Duck Confit Cassoulet <i>Great Northern Beans, Andouille, Breadcrumbs</i> | 23.00 |

Add a Side of Bread and Butter-4

Gluten free and vegan options available, please ask your server.

*Consuming raw or undercooked meats may increase your risk of foodborne illness.