

Camber



– **DINNER** –
5 p m - c l o s e

– **STARTERS** –

Marinated Castelvetrano Olives ∞ <i>Herbs, Wine Vinegar, Garlic</i>	5.00
Root Vegetable Carpaccio ∞ <i>Ricotta, Orange Ginger Honey, Walnuts</i>	7.00
Herb Baked Feta ∞ <i>Garlic Oil, Dill, Crostini, Apple</i>	7.00
Pork Skewers ∞ <i>Ginger, Lemongrass, Sesame</i>	7.00
Hummus Plate ∞ <i>House Hummus, Fresh Vegetables, Crostini</i>	8.00
Charcuterie ∞ <i>Rotating Cheeses, Crostini, Prosciutto, Mustard, Fruit</i>	13.00

– **SOUPS & SALADS** –

Curried Butternut Squash Soup ∞ <i>Cilantro, Coconut Milk, Sesame Oil</i> Add warm bread and European butter + 3	8.00
White Bean Chicken Chili ∞ <i>Oak Meadows Chicken, Green Chilis, Crema</i> Add warm bread and European butter + 3	8.00
House Salad ∞ <i>Shaved Parmigiano Reggiano, Candied Pepitas, Apple</i> Add Bacon or Lox -4	10.00
Grilled Romaine Salad* ∞ <i>Orange Cumin Caesar, Caper Parmesan Cracker, Orange Zest</i>	10.00

– **ENTREES** –

Sweet Potato Gnocchi <i>Brown Butter, Fennel, Walnut</i>	15.00
Mushroom Trenette <i>Housemade Pasta, Parsnip Cream with Oatly Oatmilk, Portabella</i>	15.00
Salmon Cakes ∞ <i>Lemon Crema, Fennel Slaw, Dill</i>	16.00
Braised Duroc Pork Shoulder ∞ <i>Creamy Polenta, Stewed Peppers, Garlic Chard</i>	19.00
Oak Meadows Roast Chicken ∞ <i>Roasted Winter Vegetables, Tarragon, Jus</i> ~ Please allow 20 minutes for cooking	22.00

∞ = Gluten Free or GF Option Available
Please inform your server of any serious allergies.
Vegan options available as well, please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.