

# Dandelion

## SMALLS

**HONEY BUTTER CORNBREAD 8**  
butter

**SPRING ASPARAGUS SOUP 14**  
leek, cream, thyme

**DANDELION SALAD 16**  
spinach, dandelion greens, strawberry  
vinaigrette, walnuts, feta

**CHICKEN LIVER MOUSSE 19**  
charred bread, olive oil, herbs

**SGAGLIOZZA 14**  
herb aioli



## BIGS

**RAMP LINGUINE 32**  
ramp pesto, pecorino, pistachio, and shaved  
zucchini

**STEELHEAD TROUT 38**  
forbidden black rice, roasted red pepper

**FARRO BOWL 28**  
purple cabbage, baby zucchini, beech mushroom,  
fiddlehead fern, pickled ramps, asparagus

**CHIMICHURRI SKIRT STEAK 36**  
9 oz, grilled asparagus

**DRY AGED PORK CHOP 42**  
broccolini, celery root, fennel puree

**HALF CHICKEN 36**  
chicken jus, roasted wild mushrooms

## DESSERT

**ORANGE LAVENDER TART 11**  
whip cream

**BLUEBERRY PANNA COTTA 11**  
crumble

EXECUTIVE CHEF  
Joshua Bettencourt

CHEF DE CUISINE  
Michael D'Andrilli

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

WE KINDLY ASK NO SUBSTITUTIONS.  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY RESTRICTIONS