



DINNER

SMALLER

- Kennebec French Fries** 11.
house ketchup & mayonnaise
- House Salad (v)** 12.
baby lettuce, carrot, orange, candied walnuts, lemon vinaigrette
- Coconut Calamari** 19.
humboldt squid, cornmeal coating, korean bbq sauce
- Black Bean Dip (v)** 14.
pico de gallo, sour cream, crackers
- Arancini (v)** 15.
charred tomato bisque, basil emulsion
- Seared Scallops (gf) served from 5pm** 28.
ginger carrot purée, balsamic apple bacon jam, walnuts
- Lacto-fermented Bruschetta (ve)** 14.
brined tomatoes on focaccia, basil, extra virgin olive oil
add goat cheese +4.
- Burrata (v)** 28.
fresh Italian burrata, pickled fruit, confit orange, sherry reduction
- Cheese Plate (v)** 21.
local & imported cheeses, pickles & preserves
- Bread Plate & 3 butters** 10.
lemon & roast garlic, honey & smoked paprika, herb & black pepper

LARGER

- Big Salad (v)** 23.
baby lettuce, crispy chickpeas, candied walnuts, oranges, carrot ginger purée, pickled apples, broccolini, croutons
add wagyu bresaola +8. or confit duck leg +10.
- The One Sixty Smash Burger** 21.
hanger steak & bacon patty, onion, tomato, smoked gouda, pickle, french fries *add a patty +6.*
- Seared Arctic Char (gf) served from 5pm** 36.
tarragon & tomato risotto, fontina, green peas & braised leeks
Or vegetarian risotto only 22.
- Duck Confit** 29.
lemon miso potatoes, coconut yogurt, hot honey
- Braised Beef & Broccolini** 38.
63 Acres beef cheek, gnocchi, broccolini, red wine demi-glace
- Wild Mushroom Ravioli (v)** 28.
peas & leeks, mushroom reduction, truffle mascarpone chantilly
add wagyu bresaola +8.
- Charcuterie** Small 21. Full 31. XL 80.
meat and cheese, artisanal breads, pickles & preserves, house-made mustard

(gf)= gluten-free (v)= vegetarian (ve)= vegan

Please alert us to any dietary restrictions.

For parties 7 or more, a gratuity of 18% will be applied to the bill.

Please join us soon for
LUNCH (Mon-Fri) and **BRUNCH** (Sat-Sun)

EVERY TUESDAY

DATE NIGHT

\$58 for two to share

add a small charcuterie or cheese board + 16.

Black Bean Dip (v)

pico de gallo, sour cream, crackers

Or

Bruschetta

brined tomatoes on toasted focaccia, basil, extra virgin olive oil

add goat cheese +4.



Braised Beef & Broccolini

63 Acres beef cheek, gnocchi, broccolini, red wine demi-glace

Or

Seared Arctic Char (gf)

tarragon & tomato risotto, green peas & braised leeks, fontina
(vegetarian version available)



Chocolate Bread Pudding

milk chocolate mocha sauce

Date Night Wine Features

Pinot Grigio, Ogio, Terre Siciliane, Italy \$42

or

Malbec, Andeluna "1300" Argentina \$46

or

Cava, Varias "Genui" Brut Nature NV, Spain \$42

EVERY WEDNESDAY

WINE WEDNESDAY

30% Off All Bottles!



EVERY THURSDAY

ROAST BEEF & BIG REDS

AAA Prime Rib Roast

sous-vide cooked and seared to finish,
with demi-glace, yorkshire pudding,
horseradish, potatoes, broccolini.

6oz. \$37.

10 oz. \$46.



WEEKEND BRUNCH

SATURDAY & SUNDAY

Please Join Us

11 am - 3 pm