

THE WAREHOUSE RESTAURANT

Apps

SESAME FRIED CALAMARI
Shishito Peppers, Watermelon Radish,
Soy Caramel, Pineapple Ginger Aioli 16

HEART OF PALM CAKES
Vegan Remoulade, Shaved Red Onion,
Cucumber & Radish Salad 15

PAN SEARED SWEETBREADS "A LA FRED"
Sauce Soubise, Pickled Red Onion, Cress,
Lemon, Thyme 17

HOUSE CURED DUCK HAM & FRESH FIGS
Truffle Honey, Extra Virgin Olive Oil,
Crostini, Malabar Pepper, Arugula 19

BLUE CORN-DUSTED STEELHEAD
TROUT TACOS
Chipotle Lime Crema, Cabbage, Pico de
Gallo, Lime, Avocado, Micro Cilantro, Cotija
15

WINTER TRUFFLE & BURRATA RAVIOLI
Fava Beans, Peas, Asparagus, Guanciale,
Garlic Cream, Parmesan 21

BLUE CORN JALAPENO CHEDDAR
HUSHPUPPIES 9

HAND CUT FRENCH FRIES 8

Dips

1 dip: \$9 2 dips: \$17 3 dips: \$23 4 dips: \$28

FRESH SMASHED
GUACAMOLE
Homemade Chips

BAKED BRIE
Dried Fruit
Chutney, Pistachio,
Grilled Walnut
Wheat Bread

WARM ARTICHOKE &
PARMESAN
Carrots, Celery,
Grilled Baguettes

PIMENTO CHEESE
Grilled Sourdough,
Pickled Pearl Onions

Soups & Salads

salad 7

BABY GREENS
Mint Vinaigrette, Dried Apricots,
Toasted Pistachio, Black Pepper
Goats' Cheese Cake

BADGER'S BIBB
Golden Pheasant Dressing, Toasted
Walnuts, Boiled Eggs, Bleu Cheese,
Shaved Red Onion

WILD BOAR & PUEBLO GREEN
CHILE STEW
Cilantro, Tortilla Strips, Sour Cream

cup 9 / bowl 14

BABY ICEBERG WEDGE
Bleu Cheese Dressing & Crumbles, Bacon,
Heirloom Cherry Tomato

CLASSIC CAESAR
Romaine, Parmesan, Herbed Croûtons

Add White Anchovy 2

SPRING VEGETABLE & QUINOA SOUP
Crispy Potato "Croutons",
Cress Pistou

cup 9 / bowl 14

Entrees

PAN SEARED NORTH AMERICAN ELK STRIP LOIN*

Sweet Potato Hash, Chipotle Bacon Jam, Cilantro Walnut Pistou, Cotija, Grilled Scallion, Jalapeño 48

GRILLED BONELESS PORK LOIN CHOP*

Dijon Cream, Roasted Purple Potato and Butternut Squash, Sweet Pea, Radish & Leek Sauté 36

HERB ROASTED HALF CHICKEN FLORENTINE

Spinach & Mushroom Cream, Mashed Potatoes, Squash, Turnips & Carrots 28

THE WAREHOUSE KNIFE & FORK BURGER*

Savory Herbed French Toast, 10 oz. House Ground Beef, Bacon, White Cheddar Cheese, Grilled Onion, Tomato, Arugula, Choice of French Fries, Hushpuppies, or Salad 21 *Add \$3 to Substitute Soup for a Side*

ZUCCHINI INVOLTINI

Ricotta & Mascarpone Mousse, Lemon, Herbs, Tomato Sauce, Reggiano, Spaghetti Pomodoro 24

GRILLED TOFU AND STIR FRIED QUINOA

Spring Vegetable Medley, Sesame, Ginger, Garlic, Soy, Toasted Almonds 23

OVEN ROASTED STUFFED QUAIL

Andouille and Corn Bread Stuffing, Maque Choux, Pecan & Chive Butter, Celery Heart 34

PAN ROASTED STEELHEAD TROUT

Roasted Red and Yellow Beets, Pea Puree, Lemon-Parsley Butter, Pioppino Mushrooms, Grilled Pea Tendrils, Truffle 38

GRILLED BISON RIBEYE*

Roasted Microvora Mushrooms, Garlic Roasted Potatoes, Creamed Spinach & Leeks 10oz 45, 12oz 52, 16oz 65

HOUSE-MADE BUCATINI AND BISON SHORT RIB RAGOUT

Rainbow Chard, Pecorino Romano, Pickled Asparagus and Chard Salad 32

GRILLED 16 OZ NEW YORK STRIP

Chimichurri, Potato Pave', Roasted Tomatoes and Onions 44

**These items may be served raw or undercooked based on your specification or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.