

FOR THE TABLE

- Brisket Gougères - \$11
Smoked brisket, Pecorino, black pepper aioli
- Bread & Spread - \$12/\$15
House made sourdough bread, whipped truffle butter &/or cherry bomb goat cheese
- Asparagus - \$13
Ricotta, cherry bomb, kale & almond pesto, ginger fermented honey

STARTERS

- Alpine Salad - \$14
Asparagus, peas, pickled shallot, cucumber, ricotta cheese, croutons, balsamic, herbs
- Pappardelle - \$17
Nduja, spring onions, beurre blanc, lemon, parsley
- Spätzle - \$16
Gruyere, fontina fondue, tomato, caramelized onions, pickled cannellini beans, chives

ENTREES

- Roasted Cabbage - \$19
Polenta, brown butter oats, apple cider braised shallots, chives
- Grilled Trout - \$25
Shaved cabbage, capers, cucumber & green garlic gremolata, lemon
- Smoked Duck - \$21
Grilled corn bread, seasonal vegetables, rhubarb aigre-doux
- Smoked Brisket - \$25
Spring onion & cherry bomb salsa Verde, new potatoes, Tropea onions
- Grilled Pork Chop for Two - \$38
Catalpa Grove pork chop, braising greens puree, pickled mustard seeds

FLAT & POINT

SMORGASBORD

One for \$20 / Both for \$36

Mountain Cheeses

Three select cheeses

House Made Charcuterie

Three select meats

ALPINE 5 COURSE PRIX-FIXE

\$55/person

Vegetarian & Pescatarian available

Supplement Course, Charcuterie &/or Cheese (\$10/person)

Course 1, Alpine Salad

Course 2, Pappardelle

Course 3, Spätzle

Course 4, Choice of Entrée:

Roasted Cabbage

Grilled Trout

Smoked Duck

Smoked Brisket

Pork Chop for Two + \$10/person

Course 5, Dessert

20% gratuity will be added to your bill to provide our employees a livable wage and healthcare. You don't have to tip on top of the service fee.