

Dinner Menu

APPETIZERS

DAILY SOUP | 15

Ask your server for today's inspired creation.

CHEF'S PLATE | 32

Three cured meats, two artisanal cheeses, pickles, mustard, focaccia, baguette. Pairs well with our Pinot Noir.

MIXED GREEN SALAD | 22

Shallot vinaigrette, red onion, pepperoncini, grana padano, cucumber, cherry tomato. Pairs well with our Riesling.

LEEK & OLIVE SALAD | 24

Orange, frisée, burrata, almonds, poppy seed dressing. Pairs well with our Orange Wine.

ROASTED RADICCHIO | 24

Buttermilk ranch dressing, chives, bacon lardon, blistered tomato, Shropshire blue cheese, shaved red onion. Pairs well with our Chardonnay.

KALE & RAPINI ARTICHOKE DIP | 24

Fried pita, chili crunch, grilled artichoke, grana padano. Pairs well with our Betty's Blend.

SQUASH & RICOTTA TOAST | 25

Sourdough, TGE honey, spiced walnuts, pickled delicata, herbs. Pairs well with our Pinot Grigio.

STEAK TARTARE | 30

Chives, truffle mayo, gherkin, shallot, tallow fried sourdough. Pairs well with our Gamay Noir.

ENTRÉES

THE GOOD EARTH FISH N' CHIPS | 29

Tempura battered cod, burnt lemon, tartar sauce, creamed peas, crisp fries. Pairs well with our Riesling.

THE GOOD EARTH BURGER | 29

Pork belly, cheddar, dill mayo, tomato, Bibb lettuce, red onion, house dills, potato bun, fries. Pairs well with our Big Fork Red.

PORK & FRITES | 43

Bone-in tomahawk pork chop, lardo draped duck fat potato wedges, Shishitos, aji verde, veal jus. Pairs well with our Cabernet Franc.

CHARRED CARAFLEX CABBAGE | 41

Smashed Jerusalem artichokes, labneh, feta, pistachio picada, buttered panko crumb. Pairs well with our Gamay Noir.

STUFFED CHICKEN SUPREME | 45

‘Nduja and truffle stuffing, braised kale, parsnips, fresh truffle and truffle cream sauce. Pairs well with our Chardonnay.

RICOTTA AGNOLOTTI | 44

Duck confit, delicata squash, rapini, pecorino, sage. Pairs well with our Pinot Noir.

ATLANTIC HALIBUT | 47

Leeks, buttered potato, trout roe, white wine cream sauce, herbs. Pairs well with our Chardonnay.

RED WINE BRAISED BEEF SHORT RIB | 47

Potato purée, roasted turnips, celery vinaigrette, herbs, veal jus. Pairs well with our Merlot.

DESSERTS

APPLE & CINNAMON OLIVE OIL CAKE | 15

Dulce de leche, compressed honey crisp, toasted almonds.

CHOCOLATE POT DE CRÈME | 15

Sea buckthorn, cocoa nib, mint, meringue.

PRIX FIXE

THREE COURSE | 95PP

Choice of one appetizer (excluding Chef's Plate), entrée and dessert.

Includes a glass of wine (Betty's Blend, Big Fork Red or Rosé) or beer and coffee or tea with dessert.