

Breakfast

A.M. Sando

Whitetail Sausage ~ Folded Egg ~ Raclette

Cereal Bowl

Dried Fruit ~ Coconut Whipped Tofu ~ Toasted Seeds

Lunch

Miso & Kabocha Squash Soup

Pumpkin Seed & Pepper Relish

Beet Greens & Tucker Farms Baby Blue Sando

Asian Pear ~ Toasted Grist Oat Porridge ~ Miso Butter

Whitetail Merguez Sausage

Split Top Bun & Harissa Slaw

Supper

Wagyu First Cut Chuck Roast + \$3 a head

Montana Natural Pork Char Siu

Living River Farms Chicken

Rice Cake Mapo Ragu (GF & Herbivore)

Sides

Bamboo Rice (GF)

Bánh Xèo Crepes (GF)

Grilled Winter Vegetable Salad (GF & Herbivore)

Dozen Wild Oysters (Grilled or Raw) + \$2 a piece

Dozen Wild Oysters (Grilled or Raw) + \$2 a piece

Please choose one Breakfast and one Lunch Item.

Supper is served Family Style!

So order as a group and choice 2 mains and 2 sides.

Supper comes with Butter Lettuce Ssäm & Condiments!

\$70 a head +\$3 for Wagyu & \$2 a piece for Oysters.

All menus require 48 hours to procure and prep.

Please place all orders at chefcodyringo@gmail.com