HINTERLAND®
High Gravity Kitchen

WOOD-FIRE ROASTED KALE 10
lardo, pistachio, orange zest, bagna cauda, parmesan

TWIN ELMS BEET AND TOMATO 12
buttercrunch lettuce, chevre, pepitas, cava, olive oil

CRAB AND CHORIZO TOSTADA 16
avocado, tomato, pickled onion, poblano, pepitas, queso fresco, cilantro crema, lime

GRILLED BABY OCTOPUS 16
squid, citrus emulsion, leek ash, chili paste, herbs

BAGNA CAUDA 18
broccolini raab, twin elms fried egg, parmesan, chicaron

JAMÓN IBÉRICO 18
grilled sourdough, brie cream, ledgeview arugula, kumquat, saba

PHÓ 18
shaved beef, radishes, sprouts, herbs, citrus, chili oil, peanuts

LAMB AND EGGPLANT CURRY 22
coconut, peppers, basil, cashews

WALLEYE 34
porcini, israeli couscous, fennel, tomato, turnip greens, parmesan-serrano ham broth

DUCK BREAST 34
grits, harissa carrots, brussel sprouts, mushroom, rhubarb aigre doux, foie gras emulsion

WAGYU BEEF SIRLOIN 36
nueske's bacon fried rice, bok choy, fried wonton, dragon sauce

SEARED DIVER SCALLOPS 38
squid ink risotto, maitake mushrooms, peashoots, radish, fish sauce peanuts, chili oil

July 2017

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DESSERT

OLIVE OIL CAKE 8
basil ice cream, strawberry chia seed, blueberry preserve

CHOCOLATE-PEANUT BUTTER POT DE CREME 8
orange marmalade, sea salt caramel ice

GREEK YOGURT PANNA COTTA 8
candied pecans, passion fruit curd, raspberries

THANK YOU !!!

FOR JOINING US
AT OUR NEW HOME
OF 1001 LOMBARDI AVE.

WITH MUCH GRATITUDE,
YOUR FRIENDS @ HINTERLAND

PROUD TO BE PART OF THE
TITLETOWN DISTRICT

Brewery Tours:

Every Saturday @ Noon, 1, 2, & 3 pm
online reservations: hinterlandbeer.com