

PAXTON'S

French Baguette 15
Cultured Butter, Beef Drippings

Prawns Cooked in Firewood 25
Pimento, Citrus, Scallion, Grits

Braised Fennel 16
Chardonnay, Burnt Orange, Thyme Blossom

July Lettuce 15
Castelvetrano Olive, Preserved Lemon, Herbs

Mountain Market Salad 17
Seasonal Offerings

Charred Cabbage Caesar 21
White Anchovy, Sourdough, Parmesan

Yellowfin Tuna Poke 25
Sweet Onion, Shoyu, Sesame, Seaweed

Halibut Cheek Tiradito 33
Charred Lemon, Fresno Chili, Prema Farms
Arugula, Smoked Olive Oil

Washington Mussels 27
Calabrian Chili, Lemon, Butter, Herbs

Snake River Trout 40
Walnut, Beurre Noisette, Pickled Pear

King Salmon 46
Green Tomato, Citronette

Chimichurri Chicken 35
Charred Onion & Stone Fruit

Iberico Pork Chop 43
Cider Glaze

38 North Duck Breast 45
Cherry Gastrique

Elk Loin 53
Corn Puree, Blackberry Peppercorn Jus

Aged Ribeye MP
Black Garlic Butter

Tandoori Chicken Sandwich 22
Tzatziki, Hummus, Pickled Onion, Arugula

French Onion Burger 30
Caramelized Onion, Aged Gruyère, Thyme,
Aioli

Strawberry Shortcake 14
Cornbread Flapjacks, Crème Chantilly

Peaches & Cream Cheesecake 17
Lace Cookie

Lemon Curd 15
Berries

Confit Finger Potatoes 7
Early Bird Farms Grits 7
Corn Cobb 5
Summer Squash 5
Broccolini 5
Nishiki Rice 7

+ Our food is made in our kitchen where peanuts, tree nuts, sesame, wheat, dairy, eggs, fish, shellfish & soy are present

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All tables 6 persons or more are subject to a %20 automatic gratuity