

EAT

SMALL & SHAREABLE

TOMATO GAZPACHO *GF*

cucumber, spring onion, sherry vinegar, olive oil

CORN RIBS

lime, aleppo pepper, garlic mayo, goat milk queso fresco

CORNBREAD

serrano ham, pepper jelly, cultured butter, jalapeño

PORK FAT FRIES

JAMÓN Y MELÓN *GF*

whipped feta, arugula, variegated mint, marcona almond, currants, preserved lemon citronette

MUSHROOM CREPES

Farm & Sparrow crepes, Pebble Creek mushrooms, rooftop marjoram, Poet's Tomme

MOULES FRITES

wild Maine mussels, garlic, shallot, white wine, French herbs, butter, pork fat fries, garlic mayonnaise

MEATBALLS *GF*

creamy ricotta, braised greens, tomato sugo, lemon zest

CALAMARI

flash fried Atlantic longfin squid, crushed olives, lemon, parsley, skorthalia sauce

BLISTERED SHISHITO PEPPERS *GF*

squid ink aioli, orange zest, sea salt

SALADS

add roasted chicken \$4, add sauteed shrimp \$6

FATTOUSH

cucumber, tomato, bell pepper, radish, feta, mint, parsley, sumac, romaine, roasted sourdough chips

HEIRLOOM LETTUCE

hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette

VEGAN MARKET *GF*

seasonal vegetables, heirloom lettuce, sunflower seeds, champagne vinaigrette

LAOTIAN LARB

kohlrabi, celery, cucumber, carrot, bell pepper, thai chile, fish sauce, lime, cilantro, mint, thai basil, scallion, puffed grains & rice, peanut, toasted black rice powder

CHICORY & CITRUS *GF*

whole milk ricotta, radish, celery, fennel, nasturtium, white balsamic vinaigrette

HANDHELDS

served with pork fat fries

add fried egg \$1, add bacon \$2, add roasted mushrooms \$2

6

CHEESEBURGER

aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun

16

9

B.L.T.

thick cut bacon, heirloom lettuce, beefsteak tomato, garlic mayo, house made brioche

14

8

7

GRILLED CHEESE

1 & 2 year cheddars, edam, swiss, house made brioche

13

12

PASTA

14

SUMMER MAC & CHEESE

4 cheese sauce, bacon, sweet corn, peas, panko, canestri noodles

13 / 24

CARBONARA

green garlic, bacon, broccoli, egg yolk, parmesan, pickled ramps, tagliatelle

16 / 27

16

CHÈVRE GNOCCHI

sweet corn, cherry tomato, fennel, banana pepper, summer squash & zucchini, onion, arugula, summer pesto

14 / 25

9

14

SEAFOOD LINGUINE

rosemary marinated shrimp, longfin squid, roasted fish, mussels, garlic, shallot, white wine, lemon parsley gremolata

17 / 28

10

BUCATINI & MEATBALLS

braised tomato sugo, grassfed beef & fennel sausage, fresh basil, Sarvecchio parmesan

15 / 26

11

TOASTED RYE CAMPANELLE

roasted Pebble Creek mushrooms, leeks, garlic, kale, thyme fonduta

13 / 24

11

** All of our pastas are made in house daily with traditional methods and thoughtfully sourced ingredients.*

ENTREES

11

MARKET FISH

rotating daily selection; please inquire

MP

11

RIBEYE ALA PLANCHA *GF*

Spanish chorizo roasted new potatoes, summer greens, coddled egg, griddled scallions, almond romesco

42

12

PORTERHOUSE SURF N' TURF

30oz. prime cut; sauteed gourmet Pebble Creek mushrooms, garlic, wild Maine mussels, shallot, savory herbs, organic cream, pork fat fries

110

10

LAMB KIELBASA PANZANELLA

cucumber, tomato, bell pepper, pickles, arugula, fried crouton, pickled red onion, chimichurri

24

SUMMER VEGETABLE FARMER'S HASH *GF*

potato, carrot, onion, kale, sunny farm egg, potato purée

20

CHICKEN & DUMPLINGS

seasonal market vegetables, carrot, onion, summer greens, schmaltz dumplings, herbed truffle butter

24

Executive Chef Luke VerHulst

Sous Chef Miriam Geenen

Sous Chef Ryan Davis

Pastry Chef Rawan Shatara

* Gf / gluten free

RESERVE WINE & FOOD

CHEESE & CHARCUTERIE

served with house made bread, seasonal chutney, mustard, honey and pickles

SMALL BOARD three items 18

LARGE BOARD five items 27

CHEESE

CHÈVRE Evergreen Lane, Fennville, MI

goat's milk, fresh, creamy, salty & acidic

FARMHOUSE CHEDDAR Evergreen Lane, Fennville, MI (add \$5)

goat's milk, sweet & nutty

COPPINGER Sequatchie Cove Creamery, Sequatchie, TN

raw cow's milk, soft-ripened, washed rind, savory, buttery, hints of fresh grass and citrus

WALDEN Sequatchie Cove Creamery, Sequatchie, TN

cow's milk, soft-ripened, buttered mushroom, walnuts

HERITAGE WEIS 3 YEAR Red Barn Family Farms, Appleton, WI

cow's milk, 3yr aged cheddar, creamy, sweet, tangy

BARNBURNER Crown Finish Caves & Grafton Village, NY/VT

raw cow's milk, cold smoked, subtle hickory

GLACIER POINT BLUE Carr Valley Cheese, La Valle, WI

cow's milk, creamy, mild blue

CABRA ROMERO Montesinos, Spain

goat's milk, rosemary & iberico lardo coated

GRASKAAS Beemster, Holland

cow's milk, rich, creamy, sweet

MEAT

CHICKEN LIVER PÂTÉ

iron & wine

PÂTÉ MAISON

rustic & herbal

JAMÓN SERRANO El Cerro, Calamocha, Spain

aged 12 months

FINOCCHIONA Columbus Craft Meats, San Francisco, CA

fennel, garlic, sherry

ROSETTE DE LYON Columbus Craft Meats, San Francisco, CA

fresh garlic, white peppercorn, sweet & mellow

CHORIZO Palacios, La Rioja, Spain

paprika, salt, garlic

CAPOCCOLLO Smoking Goose, Indianapolis, IN

white wine, coriander, paprika, juniper, black pepper

DESSERTS

HOUSE MADE ICE CREAM & SORBET GF

rotating seasonal selections; please inquire

SWEET CORN CUSTARD GF

toasted husk mallow, lime curd, popcorn brittle

TARTE TATIN

sweet & tart cherries, rye pâté sucrée, lavender infused buttermilk ice cream

KUNAFOLIS

kataifi cannoli shell, semolina pudding, mascarpone pistachio cream, orange blossom syrup

CARAMELIZED CHÈVRE CHEESECAKE GF

goat's cheese, cherry glaze

CHOCOLATE PAVLOVA

swiss chocolate meringue, chocolate cake, vanilla buttercream, borghetti coffee liqueur

DESSERT WINES

NOVAL

10 yr tawny port

NIEPOORT

Late Bottle Vintage port 2013

CHÂTEAU D'ORIGNAC

pineau des charentes

OREMUS

tokaji aszú, 5 puttonyos 2007

BODEGAS YUSTE

pedro ximénez sherry

BAUMARD

quartes de chaume 2015

We are proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch®. Learn more at seafoodwatch.org

Please ask your server about menu items that are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Inform your server of any allergies.