

# EAT

## SMALL & SHAREABLE

### CORN RIBS

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

### CORNBREAD

serrano ham, pepper jelly, cultured butter, jalapeño

### PORK FAT FRIES

### MUSHROOM CREPES

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

### MEATBALLS *GF*

creamy ricotta, braised greens, tomato sugo, lemon zest

### SCALLOP PIPERADE *GF*

Jimmy Nardello & cherry bomb purée, roasted heirloom peppers, braised chickpeas, mustard greens, preserved lemon citronette, parsley, caper, shallot

### CALAMARI

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

### BLISTERED SHISHITO PEPPERS *GF*

squid ink aioli, orange zest, sea salt

### BRAISED PORK BELLY *GF*

cucumber, fennel gremolata, pickled chestnut mushrooms, mushroom tea

## SOUPS & SALADS

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

### TOMATO SOUP

grilled cheese gnocchi, basil, olive oil

### CAULIFLOWER SOUP *GF*

puffed Moose Lake wild rice, olive oil

### HUNGARIAN MUSHROOM SOUP

crème fraîche, parsley, paprika

### HEIRLOOM TOMATO SALAD

multiple varieties; peaches, nectarines, ricotta, mustard greens, basil, pine nuts, balsamic, sourdough crisp

### HEIRLOOM LETTUCE SALAD

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

### VEGAN MARKET SALAD *GF*

seasonal vegetables, heirloom lettuce, sunflower seeds, champagne vinaigrette

### LAOTIAN CALAMARI SALAD

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

### APPLE & CHEDDAR SALAD *GF*

Vertical Paradise braising greens, aged cheddar, pickled red onions, cayenne candied walnuts, miso caramel vinaigrette

*Executive Chef Luke VerHulst*

*Sous Chef Miriam Geenen*

*Sous Chef Ryan Davis*

*Pastry Chef Rawan Shatara*

*\* Gf / gluten free*

## HANDHELDS

*served with pork fat fries*

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

9	<b>CHEESEBURGER</b>	16
	aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun	
8	<b>TRUFFLE BURGER</b>	30
	roasted mushrooms, aged cheddar, garlic mayo, truffle salt, fresh Burgundy truffles, truffle buttered Dutch Crunch bun	
7	<b>B.L.T.</b>	14
14	thick cut bacon, heirloom lettuce, beefsteak tomato, garlic mayo, house made brioche	
12	<b>GRILLED CHEESE</b>	13
	1 & 2 year cheddars, edam, swiss, house made brioche	
18	<b>PASTA</b>	
	<b>SUMMER MAC &amp; CHEESE</b>	13 / 24
	4 cheese sauce, bacon, sweet corn, cherry tomato, peas, panko, canestri noodles	
14	<b>CARROT ZUCCA</b>	15/26
	english peas, shaved carrot & sunflower shoot salad, toasted filberts, pickled mustard seed, brown butter solids, lemon oil, roasted carrot purée	
10	<b>SWEET CORN AGNOLOTTI</b>	16 / 27
	fennel, corn nage, hazelnut, popped corn, cherry & chile aigre doux	
16	<b>SEAFOOD LINGUINE</b>	17 / 28
	rosemary marinated shrimp, longfin squid, roasted fish, mussels, garlic, shallot, white wine, lemon parsley gremolata	
7	<b>BUCATINI &amp; MEATBALLS</b>	15 / 26
	braised tomato sugo, grassfed beef & fennel sausage, fresh basil, Sarvecchio parmesan	
6	<b>TOASTED RYE CAMPANELLE</b>	13 / 24
	roasted Pebble Creek mushrooms, leeks, garlic, kale, thyme fonduta	
7	<i>* All of our pastas are made in house daily with traditional methods and thoughtfully sourced ingredients.</i>	
	<b>ENTREES</b>	
	<b>MARKET FISH</b>	MP
	rotating daily selection; please inquire	
	<b>ZARZUELA DE MARISCOS</b>	36
	a traditional Spanish seafood stew; mussels, shrimp, calamari, clams, roasted fish, chorizo, tomato, paprika, marcona almond, crusty bread	
	<b>RIBEYE ALA PLANCHA <i>GF</i></b>	42
	Spanish chorizo roasted new potatoes, summer greens, coddled egg, griddled scallions, almond romesco	
	<b>PORTERHOUSE SURF N' TURF</b>	110
	30oz. prime cut; sauteed gourmet Pebble Creek mushrooms, garlic, wild Maine mussels, shallot, savory herbs, organic cream, pork fat fries	
	<b>MOULARD DUCK BREAST</b>	38
	braised spelt berries, acorn squash broth, grilled delicata, pumpkin jalapeño, pickled red onion, cherry & chile aigre doux	
	<b>SUMMER VEGETABLE FARMER'S HASH <i>GF</i></b>	20
	potato, carrot, onion, kale, sunny farm egg, cauliflower purée	
	<b>CHICKEN &amp; DUMPLINGS</b>	24
	seasonal market vegetables, carrot, onion, summer greens, schmaltz dumplings, herbed truffle butter	

## 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, washed rind, savory, fresh grass & citrus

**WALDEN** Sequatchie Cove Creamery, Sequatchie, TN

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

**BA BA BLUE** Carr Valley Cheese, La Valle, WI

sheep's milk, intense blue, salty

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

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

**GRASKAAS** Beemster, Holland

cow's milk, rich, creamy, sweet

**P.S.G.** Beemster, Holland

cow's milk, pumpkin spiced gouda

**TOMA** Point Reyes Farmstead Cheese Company, CA

cow's milk, buttery, grassy tang

**GLACIER POINT BLUE** Carr Valley Cheese, La Valle, WI

cow's milk, creamy, mild blue

**QUADRELLO DI BUFALA** Lombardy, Italy

water buffalo's milk, washed rind, funky, salty & creamy

### MEAT

**CHICKEN LIVER PÂTÉ**

iron & wine

**PÂTÉ MAISON**

rustic & herbal

**2 YR AGED LARDO**

Evergreen Lane Tamworth back fat, salted & aged

**DUCK HAM**

smoke, bourbon, anise

**JAMÓN SERRANO** El Cerro, Calamocha, Spain

aged 12 months

**FINOCCHIONA** Columbus Craft Meats, San Francisco, CA

fennel, garlic, sherry

**NAPOLI** Olli Salumeria, Oceanside, CA

applewood smoked, sangiovese wine

**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 5

rotating seasonal selections; please inquire

**SAFFRON RICE PUDDING** GF 10

spiced poached peaches, whipped Hilhof cream, hazelnut amaretti cookie

**LABNA LEMON TART** 9

mint gel, toasted meringue

**KUNAFOLIS** 11

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

**CARAMELIZED CHÈVRE CHEESECAKE** GF 10

goat's cheese, cherry glaze

**CHOCOLATE PAVLOVA** 10

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

### DESSERT WINES

**NOVAL** 10

10 yr tawny port

**NIEPOORT** 11

Late Bottle Vintage port 2013

**CHÂTEAU D'ORIGNAC** 9

pineau des charentes

**OREMUS** 22

tokaji aszú, 5 puttonyos 2007

**BODEGAS YUSTE** 10

pedro ximénez sherry

**BAUMARD** 18

quartes de chaume 2015

**CHATEAU GUIRAUD** 28

premier cru sauternes 2008

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