

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	CHEESEBURGER	16
	aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun	
8	TRUFFLE BURGER	30
	roasted mushrooms, aged cheddar, garlic mayo, truffle salt, fresh Burgundy truffles, truffle buttered Dutch Crunch bun	
7	B.L.T.	14
14	thick cut bacon, heirloom lettuce, beefsteak tomato, garlic mayo, house made brioche	
12	GRILLED CHEESE	13
	1 & 2 year cheddars, edam, swiss, house made brioche	

PASTA

	SUMMER MAC & CHEESE	13 / 24
	4 cheese sauce, bacon, sweet corn, cherry tomato, peas, panko, canestri noodles	
14	CARROT ZUCCA	15/26
	english peas, shaved carrot & sunflower shoot salad, toasted filberts, pickled mustard seed, brown butter solids, lemon oil, roasted carrot purée	
10	SWEET CORN AGNOLOTTI	16 / 27
	fennel, corn nage, hazelnut, popped corn, cherry & chile aigre doux	
16	SEAFOOD LINGUINE	17 / 28
	rosemary marinated shrimp, longfin squid, roasted fish, mussels, garlic, shallot, white wine, lemon parsley gremolata	
7	BUCATINI & MEATBALLS	15 / 26
	braised tomato sugo, grassfed beef & fennel sausage, fresh basil, Sarvecchio parmesan	
6	TOASTED RYE CAMPANELLE	13 / 24
	roasted Pebble Creek mushrooms, leeks, garlic, kale, thyme fonduta	

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

ENTREES

	MARKET FISH	MP
	rotating daily selection; please inquire	
	ZARZUELA DE MARISCOS	36
	a traditional Spanish seafood stew; mussels, shrimp, calamari, clams, roasted fish, chorizo, tomato, paprika, marcona almond, crusty bread	
	RIBEYE ALA PLANCHA <i>GF</i>	42
	Spanish chorizo roasted new potatoes, summer greens, coddled egg, griddled scallions, almond romesco	
	PORTERHOUSE SURF N' TURF	110
	30oz. prime cut; sauteed gourmet Pebble Creek mushrooms, garlic, wild Maine mussels, shallot, savory herbs, organic cream, pork fat fries	
	MOULARD DUCK BREAST	38
	braised spelt berries, acorn squash broth, grilled delicata, pumpkin jalapeño, pickled red onion, cherry & chile aigre doux	
	SUMMER VEGETABLE FARMER'S HASH <i>GF</i>	20
	potato, carrot, onion, kale, sunny farm egg, cauliflower purée	
	CHICKEN & DUMPLINGS	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

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.