

E E A T

SMALL & SHAREABLE

CORN RIBS

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

GRILLED EGGPLANT

smokey tomato, crunchy seeds & grains, fried shallot

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

OYSTERS ON THE HALF SHELL *GF*

champagne mignonette

CRISPY PORK BELLY *GF*

sweet corn purée, ssam jang glaze, pickled chestnut mushroom, popcorn, blistered shishito

SOUPS & SALADS

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

CAULIFLOWER SOUP *GF*

puffed Moose Lake wild rice, olive oil

HUNGARIAN MUSHROOM SOUP

crème fraîche, parsley, paprika

GRILLED CAULIFLOWER *GF*

almond romesco, scallion, tomato, sunflower seed, lemon oil

HEIRLOOM LETTUCE SALAD

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

ROASTED CABBAGE *GF*

warm tahini, pistachio dukkah, fried shallots, goat's milk feta, cherry tomato

BLACKENED CARROTS *GF*

cashew butter, caramelized carrot purée, yogurt, blue mars grapes, piñata apple, pea shoots, glassy cashews

APPLE & CHEDDAR SALAD *GF*

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

HERE'S TO 10

Reserve Wine & Food is celebrating its 10-year anniversary this year, but mostly our team is celebrating you.

Thank you for allowing us to share our passion for good food and drink with you and our community.

HANDHELDS

served with pork fat fries

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

CHEESEBURGER

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

TRUFFLE BURGER

roasted mushrooms, aged cheddar, garlic mayo, truffle salt, fresh Burgundy truffles, truffle buttered Dutch Crunch bun

ITALIAN BEEF

rosemary & garlic roasted beef, spicy giardiniera, Italian roll

GRILLED CHEESE

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

PASTA

CACIO E PEPE

Sarvecchio parmesan, black pepper brodo, fresh cracked pepper, white truffled Parmigiano Reggiano, grated Burgundy truffle

CARROT ZUCCA

english peas, shaved carrot & sunflower shoot salad, toasted filberts, pickled mustard seed, brown butter solids, lemon oil, roasted carrot purée

SWEET CORN AGNOLOTTI

fennel, corn nage, hazelnut, popped corn, cherry & chile aigre doux

SEAFOOD LINGUINE

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

BUCATINI & MEATBALLS

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

NETTLE SACCHIETTI

chevre & roasted mushroom filling, mushroom broth, chive oil, toasted pine nut, crispy kale

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

ENTREES

MARKET FISH

rotating daily selection; please inquire

ZARZUELA DE MARISCOS

a traditional Spanish seafood stew; mussels, shrimp, calamari, clams, roasted fish, chorizo, tomato, paprika, marcona almond, crusty bread

PORCINI CRUSTED RIBEYE

crispy rosemary butterball potatoes, arugula, shaved onion, fennel, Sarvecchio parmesan, truffled balsamic, single grove olive oil

PORTERHOUSE SURF N' TURF

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

MOULARD DUCK BREAST

roasted squash purée, Moose Lake wild rice, shaved apple, cayenne candied walnut, braising greens, brown butter solids, pickled mustard seeds

SUMMER VEGETABLE FARMER'S HASH *GF*

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

CHICKEN & DUMPLINGS

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

** Gf / gluten free*

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
- 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
- GLACIER POINT BLUE** Carr Valley Cheese, La Valle, WI
cow's milk, creamy, mild blue
- HERITAGE WEIS 3 YEAR** Red Barn Family Farms, Appleton, WI
cow's milk, 3yr aged cheddar, creamy, sweet, tangy
- HAYMAIDS** Tulip Tree Creamery, Indianapolis, IN
cow's milk, semi-soft, Alpine-style, natural rind, nutty
- TOMA** Point Reyes Farmstead Cheese Company, CA
cow's milk, buttery, grassy tang
- PUMPKIN SPICE GOUDA.** Beemster, Holland
cow's milk, pumpkin spices
- CAMEMBERT** Le Chatelain, France
cow's milk, rich, buttery, truffle
- CABRA ROMERO** Central Quesera Montesinos, Spain
goat's milk, rubbed in rosemary and Iberico lardo

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
- 12 MONTH AGED COUNTRY HAM**
Evergreen Lane Tamworth, smoked in Manistee Forest
- JAMÓN SERRANO** El Cerro, Calamocha, Spain
aged 12 months
- NAPOLI** Olli Salumeria, Oceanside, CA
applewood smoked, sangiovese wine
- CHORIZO** Palacios, La Rioja, Spain
paprika, salt, garlic
- CAPOCOLLO** Smoking Goose, Indianapolis, IN
white wine, coriander, paprika, juniper, black pepper

DESSERTS

- HOUSE MADE ICE CREAM & SORBET** GF 5
rotating seasonal selections; please inquire
- PUMPKIN FLAN CAKE** 10
pumpkin custard cake, pepita tuile
- 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

BEERS FOR THE KITCHEN

Love your food? Send a round of beers to the kitchen.
Talk with your server about details.

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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.

Executive Chef Luke VerHulst
Sous Chef Miriam Geenen & Sous Chef Ryan Davis
Pastry Chef Rawan Shatara