

EAT

SMALL & SHAREABLE

CRISPY FRIED BRUSSELS SPROUTS

apple balsamic black butter vinaigrette, parmesan crisp, pickled mustard seeds

GRILLED BROCCOLI GF

clam & mussel escabeche, squid ink aioli, scallop katsuobushi, sesame

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

GRILLED CAULIFLOWER GF

almond romesco, scallion, sunflower seed, lemon oil

PIEROGIES

potato & gouda filling; cabbage, apple, leeks, whole grain mustard

SOUPS & SALADS

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

POTATO LEEK SOUP GF

potato croutons, chive, olive oil

HUNGARIAN MUSHROOM SOUP

crème fraîche, parsley, paprika

CAESAR SALAD

romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette

HEIRLOOM LETTUCE SALAD

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

AUTUMNAL SALAD GF

hearty greens, brussels, roasted squash, apples, asian pear, pickled golden raisins, candied walnuts, blue cheese, apple cider & pepita dressing

KIDDOS

served with house kettle chips. upgrade to pork fat fries \$2

BUTTERED NOODLES

BUCATINI & MEATBALLS

GRILLED CHEESE

HANDHELDS

served with house kettle chips. upgrade to pork fat fries \$2
add fried egg \$1, add bacon \$2, add roasted mushrooms \$2

CHEESEBURGER

9 aged cheddar, pickled red onion, lettuce, garlic mayo, brioche bun 16

BANH MI

12 pork liver pate, headcheese, steamed pork ham, maggi, mayo, cucumber, pickled vegetables, cilantro, jalapeño, crunchy baguette 14

CRISPY PIG EAR LETTUCE WRAPS

7 jasmine rice, quick pickled carrots & radishes, house made chile crisp 12

GRILLED CHEESE

14 1 & 2 year cheddars, edam, swiss, house made brioche 13

MEATBALL SUB

12 pomodoro sauce, parmesan, basil 15

PASTA

MAC & CHEESE

13 3 cheese sauce, buttered panko crisp, canestri noodle 14

CHÈVRE GNOCCHI

13 fennel sausage, kale, red pepper flake, preserved lemon rind 16

LAMB & PEPPER RAGU

5 braised tomatoes, kale, english peas, canestri noodle 16

SEAFOOD LINGUINE

5 shrimp, calamari, mussels, roasted whitefish, preserved lemon gremolata 16

BUCATINI & MEATBALLS

11 braised tomato pomodoro, fresh basil, parmesan 15

NETTLE SACCHIETTI

11 chevre & roasted mushroom filling, creamed spinach, sauteed mushrooms & leeks, crispy kale, pine nuts 15

RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ" GF

11 roasted chicken, thai basil, cilantro, mint, onion, bean sprout, bird's eye chile, lime; served with fried breadsticks 16

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

AT-HOME EXPERIENCE

DRIED PASTA

7 all pastas made in house with bluebeard durum semolina and packaged in 12oz. bags 15

7 Linguine. Bucatini. Canestri. Campanelle. Creste de Gallo. Zucca.

...AND THE SAUCE

7 all pasta sauces will be frozen packaged pints

Pomodoro. Pesto. Alfredo. 3 Cheese. 10

Bolognese. Seafood Bouillabaisse. 15

HOUSE SPUN ICE CREAM PINTS

12 made with organic Hilhof cream

Vanilla. Chocolate. Carrot Cake.

Executive Chef Luke VerHulst

Sous Chef Miriam Geenen

Pastry Chef Rawan Shatara

* 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

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

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.