

# EAT

## SMALL & SHAREABLE

**ROASTED BRUSSELS SPROUTS** *GF* 10  
leeks, bacon lardon, apple balsamic black butter vinaigrette,  
pickled mustard seeds, parmesan crisp

**GRILLED BROCCOLI** *GF* 12  
clam & mussel escabeche, squid ink aioli,  
scallop katsuobushi, sesame

**PORK FAT FRIES** 7

**MUSHROOM CREPES** 14  
Farm & Sparrow crepes, Pebble Creek mushrooms,  
rooftop marjoram, Poet's Tomme

**MEATBALLS** *GF* 12  
creamy ricotta, braised greens, tomato sugo, lemon zest

**SCALLOP PIPERADE** *GF* 15  
Jimmy Nardello & cherry bomb purée, roasted heirloom peppers,  
braised chickpeas, mustard greens, preserved lemon citronette,  
parsley, caper, shallot

**CALAMARI** 14  
flash fried Atlantic longfin squid, crushed olives, lemon,  
parsley, skorthalia sauce

**OYSTERS ON THE HALF SHELL** *GF* 3 / 10 6 / 20  
champagne mignonette

**PIEROGIES** 13  
potato & pumpkin spiced gouda filling; cabbage, apple, leeks,  
whole grain mustard

## SOUPS & SALADS

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

**POTATO LEEK SOUP** *GF* 6  
potato croutons, chive, olive oil

**HUNGARIAN MUSHROOM SOUP** 7  
crème fraîche, parsley, paprika

**GRILLED CAULIFLOWER** *GF* 12  
almond romesco, scallion, tomato, sunflower seed, lemon oil

**CAESAR SALAD** 13  
romaine, black pepper, white anchovy, parmesan & sourdough crouton,  
shaved parmesan, creamy caramelized anchovy vinaigrette

**HEIRLOOM LETTUCE SALAD** 11  
hard egg, chive, brown butter bread crumb, parmesan,  
buttermilk vinaigrette

**ROASTED CABBAGE** *GF* 10  
warm tahini, pistachio dukkah, fried shallots, goat's milk feta,  
beefsteak tomato

**AUTUMNAL SALAD** *GF* 13  
hearty greens, brussels, roasted squash, apples, asian pear,  
blue mars grapes, candied cashews, blue cheese,  
apple cider & pepita dressing

**APPLE & CHEDDAR SALAD** *GF* 12  
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*

**CHEESEBURGER** 16  
aged cheddar, pickled red onion, lettuce, garlic mayo,  
Dutch crunch bun

**TRUFFLE BURGER** 30  
roasted mushrooms, aged cheddar, garlic mayo, truffle salt,  
fresh Burgundy truffles, truffle buttered Dutch Crunch bun

**ITALIAN BEEF** 14  
rosemary & garlic roasted beef, spicy giardiniera, Italian roll

**GRILLED CHEESE** 13  
1 & 2 year cheddars, edam, swiss, house made brioche

## PASTA

**CACIO E PEPE** 16 / 27  
Sarvecchio parmesan, black pepper brodo, fresh cracked pepper,  
white truffled Parmigiano Reggiano, grated Burgundy truffle

**CARROT ZUCCA** 15 / 26  
english peas, shaved carrot & sunflower shoot salad, toasted filberts,  
pickled mustard seed, brown butter solids, lemon oil,  
roasted carrot purée

**SWEET CORN AGNOLOTTI** 16 / 27  
fennel, corn nage, hazelnut, popped corn, cherry & chile aigre doux

**SEAFOOD LINGUINE** 17 / 28  
rosemary marinated shrimp, longfin squid, roasted fish,  
mussels, garlic, shallot, white wine, lemon parsley gremolata

**BUCATINI & MEATBALLS** 15 / 26  
braised tomato sugo, grassfed beef & fennel sausage,  
fresh basil, Sarvecchio parmesan

**NETTLE SACCHIETTI** 15  
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** MP  
rotating daily selection; please inquire

**EVERGREEN LANE FARM PORK CHOP** 34  
caramelized squash purée, pickled apples, puffed wheat berries,  
roasted butternut squash & brussels, marinated kale,  
apple balsamic & black butter vinaigrette

**PORCINI CRUSTED RIBEYE** 42  
*upgrade to USDA Prime Porterhouse, add \$50*  
crispy rosemary butterball potatoes, arugula, shaved onion, fennel,  
Sarvecchio parmesan, truffled balsamic, single grove olive oil

**MOULARD DUCK BREAST** 38  
vanilla parsnip purée, candied parsnip, asian pear, hearty greens,  
fennel & ginger wafer, baking spiced glassy walnut,  
tart cherry kombucha vinaigrette

**AUTUMN VEGETABLE FARMER'S HASH** *GF* 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

**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

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.