

SMALL & SHAREABLE

CHIPS & DIP	10
house french onion dip, horseradish, green onion, Blis char roe	
OYSTERS GF	3 / 10 or 6 / 18
lemon & champagne mignonette	
FLASH FRIED CALAMARI	12
crushed spanish olives, skorthalia sauce, lemon, parsley	
LOADED BUTTERBALL POTATOES	10
crispy fried butterballs, crème fraîche, green onion, bacon, aged cheddar	
<i>add Blis smoked Char roe \$5</i>	
CRISPY FRIED BRUSSELS SPROUTS	9
apple balsamic black butter vinaigrette, parmesan crisp, pickled mustard seeds	
BANGS ISLAND MUSSELS	14
garlic, shallot, white wine, fines herbs, toast	
PORK FAT FRIES	7
MUSHROOM CREPES	14
Farm & Sparrow crepes, Pebble Creek mushrooms, Point Reyes Toma	
MEATBALLS GF	12
creamy ricotta, braised greens, tomato sugo, lemon zest	
SHRIMP & GRITS GF	16
bacon braised tomatoes, Carolina gold rice grits, green onion, sesame, giardiniera	
PIEROGIES	13
potato & gouda filling; cabbage, apple, leeks, whole grain mustard	

SOUPS & SALADS

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

POTATO LEEK SOUP GF	5
potato croutons, chive, olive oil	
HUNGARIAN MUSHROOM SOUP	5
crème fraîche, parsley, paprika	
CAESAR SALAD	11
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
HEIRLOOM LETTUCE SALAD	11
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
CITRUS SALAD GF	12
VPF greens, radish, kohlrabi, shallot, shaved cabra romero, pine nuts, orange & cherry kombucha vinaigrette	
WINTER SALAD	11
hearty greens, brussels, roasted squash, apples, pickled golden raisins, candied walnuts, blue cheese, apple cider & pepita dressing	

KIDDOS

BUTTERED NOODLES	7
BUCATINI & MEATBALLS	7
GRILLED CHEESE	7
served with house kettle chips. upgrade to pork fat fries \$2	

Executive Chef Luke VerHulst
Sous Chef Miriam Geenen
* Gf / gluten free

HANDHELDS

served with house kettle chips.

upgrade to pork fat fries \$2 / upgrade to cheese of your choice \$2
add fried egg \$1, add bacon \$2, add roasted mushrooms \$2

CHEESEBURGER	16
aged cheddar, pickled red onion, lettuce, garlic mayo, brioche bun	
SMASH BURGER	15
two griddled patties, melted edam cheese, shredded lettuce, pickles, minced white onion, mayo, brioche bun	
GRILLED CHEESE	13
1 & 2 year cheddars, edam, swiss, house made brioche	
PB&J	16
crispy pork belly, marcona almond butter, cranberry jelly, spicy greens, house made brioche	

PASTA

CACIO E PEPE	14 / 25
black pepper parmesan broth, shaved SarVecchio parmesan, cracked pepper, black truffle sauce, canestri noodle	
BOLOGNESE	16 / 27
braised beef & pork, mirepoix, san marzano tomatoes, english peas, kale, parmesan, canestri noodle	
CHICKEN PAPPARDELLE	16 / 27
whole braised chicken ragu, carrot, celery, onion, tomato, parmesan	
SEAFOOD LINGUINE	17 / 28
roasted whitefish, mussels, shrimp, calamari, fennel, onion, preserved lemon gremolata	
BUCATINI & MEATBALLS	15 / 26
braised tomato pomodoro, fresh basil, parmesan	
<i>* All of our pastas are made in house daily with traditional methods and thoughtfully sourced ingredients.</i>	

ENTREES

RIBEYE A LA PLANCHA GF	45
crispy butterball potatoes, shaved onion, winter greens, shaved parmesan, truffles balsamic, grated hazelnut	
RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ"	20
roasted chicken, thai basil, cilantro, mint, onion, bean sprout, bird's eye chile, crispy shallots, lime; served with fried breadsticks	
PAN SEARED SCALLOPS	36
carrot purée, pickled apples & raisins, crispy kale, toasted hazelnut granola, preserved lemon citronette	
VIETNAMESE CARAMELIZED CATFISH	26
steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, crispy shallots, fish sauce & coconut caramel	
SURF & TURF	34
oyster braised beef, garlic shrimp, baby boc choi, gourmet mushrooms, grilled cipollini onion, Carolina gold rice porridge, scallion, sesame, thai chili, cilantro	
LAOTIAN TURKEY LARB	22
ground Hehlden Farm turkey breast, fish sauce, lime, jasmine rice, shaved cabbage, carrot, radish, crispy shallots, cilantro, puffed grains, scallion, sesame, mayo, chile crisp, peanuts	
FARMER'S MARKET HASH GF	20
all the goods from Fulton Street Farmer's Market; potato, carrot, kale, almond romesco sauce, sunny farm egg, pickled red onion	

CHEESE & CHARCUTERIE

served with house made bread, seasonal chutney, mustard, honey & pickles

SMALL BOARD three items 18

LARGE BOARD five items 27

CHEESE

CHÈVRE Evergreen Lane, Fennville, MI
goat's milk, fresh, salty & acidic

MATTONE Evergreen Lane, Fennville, MI
cow's milk, taleggio-style, creamy, salty tang

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

BELLAMY BLUE Sequatchie Cove Creamery, Sequatchie, TN
raw cow's milk, subtle smoke, cave-aged

HERITAGE WEIS 3 YEAR Red Barn Family Farms, Appleton, WI
cow's milk, 3yr aged cheddar, creamy, sweet, tangy

BARNBURNER Grafton Village Cheese Company, VT
cow's milk, cheddar style, cold smoked, cave aged

VLASKAAS Beemster, Holland
cow's milk, semi soft, almond notes, sweet sharp finish

CABRA ROMERO Central Quesera Montesinos, Spain
goat's milk, rubbed in rosemary & Iberico lardo

QUEEN OF CORONA Quesos Corcuera, Spain
goat's milk, notes of fresh grass, peppery finish

FORMAGGIO DI CAPRA Alto Adige, Italy *add \$5*
goat's milk, studded with Abruzzo black truffles, firm, earthy

MEAT

CHICKEN LIVER PÂTÉ
iron & wine

PÂTÉ MAISON
rustic & herbal

2 YR AGED LARDO
Evergreen Lane Tamworth back fat, salted & aged

DUCK HAM
smoked, bourbon & anise

60 MONTH AGED PROSCIUTTO *add \$8*
Berkshire hog, raised in Allegan, concentrated & salty

12 MONTH AGED COUNTRY HAM
Evergreen Lane Tamworth, smoked in Manistee Forest

JAMÓN SERRANO El Cerro, Calamocha, Spain
aged 12 months

GIN & JUICE Smoking Goose, Indianapolis, IN
lamb salame, crushed juniper berries and orange peel

MORTADELLA Smoking Goose, Indianapolis, IN
cinnamon, black peppercorns

FINOCCHIONA Molinari, San Francisco, CA
dry cured pork, whole fennel seed

COPPA Molinari, San Francisco, CA
pork shoulder, cayenne rubbed

DESSERTS

Pastry Chef Rawan Shatar

HOUSE MADE ICE CREAM & SORBET GF 5
rotating seasonal selections; please inquire

MALASADAS & JASMINE MILK JAM 9
Portugese doughnuts, jasmine infused Hilhof milk

CHOCOLATE CHIP COOKIE ICE BOX CAKE 10
crispy thin layered cookies, coffee chocolate marscapone cream, unsweetened cream, cocoa nib

MONT BLANC 11
sable cookie filled with cranberry coulis, crispy meringue, vanilla bean Bavarian cream, chestnut purée, powdered sugar

CARAMELIZED CHÈVRE CHEESECAKE GF 10
goat's cheese, cranberry glaze

ROASTED APPLE CROSTADA 10
flaky, spiced goodness; big enough for two
add a la mode \$2

AT-HOME EXPERIENCE

DRIED PASTA 9
all pastas made in house with bluebeard durum semolina & packaged in 12oz. bags

linguine, bucatini, canestri, campanelle, creste de gallo, zucca

...AND THE SAUCE
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, pecan pie

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. Please inform your server of any allergies.