

SMALL & SHAREABLE

CHIPS & DIP

house french onion dip, horseradish, green onion, Blis char roe

FLASH FRIED CALAMARI

crushed spanish olives, skorthalia sauce, lemon, parsley

LOADED BUTTERBALL POTATOES

crispy fried butterballs, crème fraîche, green onion, bacon, aged cheddar

add Blis smoked Char roe \$5

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, Point Reyes Toma

MEATBALLS *GF*

creamy ricotta, braised greens, tomato sugo, lemon zest

SHRIMP & GRITS *GF*

bacon braised tomatoes, Carolina gold rice grits, green onion, sesame, giardiniera

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

CITRUS SALAD *GF*

VPF greens, radish, kohlrabi, shallot, shaved cabra romero, pine nuts, orange & cherry kombucha vinaigrette

WINTER SALAD *GF*

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

KIDDOS

BUTTERED NOODLES

BUCATINI & MEATBALLS

GRILLED CHEESE

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

HANDHELDS

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

CHEESEBURGER

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

SMASH BURGER

two griddled patties, melted edam cheese, shredded lettuce, pickles, minced white onion, mayo, brioche bun

GRILLED CHEESE

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

FRIED MORTADELLA

melted edam cheese, pickled red onion, shredded lettuce, dijonnaise, brioche bun

PASTA

MAC & CHEESE

3 cheese sauce, buttered panko crisp, canestri noodle

CHÈVRE GNOCCHI

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

CHICKEN PAPPARDELLE

whole braised chicken ragu, carrot, celery, onion, tomato, parmesan

SEAFOOD LINGUINE

roasted whitefish, mussels, shrimp, calamari, fennel, onion, preserved lemon gremolata

BUCATINI & MEATBALLS

braised tomato pomodoro, fresh basil, parmesan

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

ENTREES

RIBEYE A LA PLANCHA *GF*

crispy butterball potatoes, shaved onion, winter greens, shaved parmesan, truffles balsamic, grated hazelnut

upgrade to a porterhouse add \$50

RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ" *GF*

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

VIETNAMESE CARAMELIZED CATFISH

steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, fish sauce & coconut caramel

BRAISED BEEF & MUSHROOMS *GF*

red wine braised grass-fed beef, roasted Pebble Creek mushrooms, leeks, Ferris Organics polenta, crispy kale, winter squash aigre doux

LAOTIAN TURKEY LARB

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*

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

BELLY 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

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

JAMÓN SERRANO El Cerro, Calamocha, Spain
aged 12 months

TIPSY COW SALAME Red Bear Provisions, IL
beef salame, brandy, garlic, lightly smoked, sweet & fruity

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

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

CALABRESE Olli Salumeria, Manakin Sabot, VA
pork salame, cayenne, paprika

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.