

# EAT

## SMALL & SHAREABLE

<b>OYSTERS</b> <i>GF</i>	3 / 12 or 6 / 20
lemon & champagne mignonette	
<b>NOT A BREAKFAST BOWL</b>	16
crispy potato, corned lamb brisket, coddled egg, ham hock vinaigrette, pickled mustard seed & red onion, chive, toasted rye powder	
<b>FLASH FRIED CALAMARI</b>	12
crushed spanish olives, skorthalia sauce, lemon, parsley	
<b>PB&amp;J</b>	14
crispy pork belly, marcona almond butter, cranberry jelly, spicy greens, house made brioche	
<b>GRILLED CARROT</b> <i>GF</i>	12
warm tahini, pistachio dukkah, pomegranate, radish, shallot, parsley	
<b>BANGS ISLAND MUSSELS</b>	14
garlic, shallot, white wine, fines herbes, toast	
<b>PORK FAT FRIES</b>	8
<b>MUSHROOM CREPES</b>	16
Farm & Sparrow crepes, Pebble Creek mushrooms, Point Reyes Toma	
<b>KAFTA KEBAB</b>	15
Twin Maple Lamb, sumac, yogurt, flatbread, parsley, pickles	
<b>SHRIMP &amp; RICE CROQUETTES</b>	14
summer corn purée, piperade, scallion	
<b>PIEROGIES</b>	13
potato & gouda filling; cabbage, apple, leeks, whole grain mustard	

## SOUPS & SALADS

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

<b>POTATO LEEK SOUP</b> <i>GF</i>	8
pickled ramps, ramp dust	
<b>HUNGARIAN MUSHROOM SOUP</b>	8
crème fraîche, parsley, paprika	
<b>CAESAR SALAD</b>	12
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
<b>HEIRLOOM LETTUCE SALAD</b>	11
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
<b>CITRUS SALAD</b> <i>GF</i>	12
VPF greens, radish, kohlrabi, shallot, shaved cabra romero, pine nuts, orange & cherry kombucha vinaigrette	
<b>WINTER SALAD</b> <i>GF</i>	13
Serrano ham, dates, Cabra Romero, apple, candied walnut, VPF greens, miso honey vinaigrette	
<b>ATYPICAL BEET SALAD</b> <i>GF</i>	13
roasted beets, hazelnut granola, preserved grapefruit rind, cress, Fourme d' Ambert bleu cheese, pickled mustard seed, burnt honey	

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. Please inform your server of any allergies. \*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

<b>TRUFFLE BURGER</b>	32
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
<b>CHEESEBURGER</b>	16
aged cheddar, pickled red onion, lettuce, garlic mayo, brioche bun	
<b>SMASH BURGER</b>	15
two griddled patties, melted edam cheese, shredded lettuce, pickles, minced white onion, mayo, brioche bun	
<b>GRILLED CHEESE</b>	13
1 & 2 year cheddars, edam, swiss, house made brioche	
<b>PASTA</b>	
<b>CACIO E PEPE</b>	14 / 25
black pepper parmesan broth, shaved SarVecchio parmesan, cracked pepper, black truffle sauce, canestri noodle	
<b>BOLOGNESE</b>	16 / 27
braised beef & pork, mirepoix, san marzano tomatoes, english peas, kale, parmesan, canestri noodle	
<b>CHICKEN PAPPARDELLE</b>	16 / 27
whole braised chicken ragu, carrot, celery, onion, tomato, parmesan	
<b>SEAFOOD LINGUINE</b>	17 / 28
roasted whitefish, mussels, shrimp, calamari, fennel, onion, preserved lemon gremolata	
<b>RAMP CARBONARA</b>	16 / 27
pickled ramp, bacon, SarVecchio parmesan, egg yolk, ramp dust, linguine	

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

## ENTREES

<b>MARKET FISH</b>	MP
rotating daily selection; please inquire	
<b>RIBEYE A LA PLANCHA</b> <i>GF</i>	45
crispy butterball potatoes, shaved onion, winter greens, shaved parmesan, truffled balsamic, grated hazelnut	
<b>RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ"</b>	20
roasted chicken, thai basil, cilantro, mint, onion, bean sprout, bird's eye chile, crispy shallots, lime	
<b>VIETNAMESE CARAMELIZED CATFISH</b>	26
steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, crispy shallots, fish sauce & coconut caramel	
<b>FARMER'S MARKET HASH</b> <i>GF</i>	20
all the goods from Fulton Street Farmer's Market; potato, carrot, kale, almond romesco sauce, sunny farm egg, pickled red onion add bacon ends \$4	
<b>MOULARD DUCK BREAST</b>	34
winter wheat berries, cabbage, charred onion, ham hock vinaigrette, cranberry balsamic	
<b>BERKSHIRE PORK CHOP</b>	32
white bean puree, castelvetroano olives, tatsoi, shallot, orange & rosemary oleo saccharum, aleppo pepper dust	

Executive Chef Luke VerHulst  
Sous Chef Miriam Geenen

# CHEESE & CHARCUTERIE

**SMALL BOARD** *three items* 18  
**LARGE BOARD** *five items* 27

## CHEESE

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

**COPPINGER** *Sequatchie Cove Creamery, Sequatchie, TN*  
raw cow's milk, washed rind, savory, fresh grass & citrus

**SNOWFIELDS** *Saxon Creamery, Malone, Wisconsin*  
cow's milk, rich butter, sweet almond, bright lemon

**FOURME d'AMBERT** *Auvergne, France*  
raw cow's milk, creamy, delicate

**OSSAU-IRATY** *Fromagerie Aramits, Vallée de Barétous, France*  
raw sheep's milk, firm, rich floral aroma *add \$5*

**LE CHÂTELAIN CAMEMBERT** *Normandy, France*  
cow's milk, soft ripened, hints of cellar and mushroom

**GRAFTON VILLAGE 2 YR CHEDDAR** *Grafton, VT*  
raw cow's milk, buttery, sharp tang, nutty finish

**BEEMSTER 18 MONTH GOUDA** *Beemster, Holland*  
cow's milk, toasted walnut, brown butter

**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

**TALEGGIO** *CasArrigoni, Bergamo, Italy*  
cow's milk, sweet, intense, truffles

## MEAT

**CHICKEN LIVER PÂTÉ**  
iron & wine

**PÂTÉ MAISON**  
rustic & herbal

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

**JAMÓN SERRANO** *El Cerro, Calamocha, Spain*  
aged 12 months

**SPECK** *Mitica, Alto Adige, Italy*  
rosemary, pepper, light smoke

**SALAMI COTTO** *Olympia Provisions, Portland, Oregon*  
fresh rosemary, black pepper, chili flakes

**SOPPRESSATA** *Columbus Craft Meats, San Francisco, CA*  
garlic, fennel, black & red pepper

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

**GENOA** *Molinari, San Francisco, CA*  
garlic & black pepper

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

## FEATURED BOARD

**BROOKLYN CURED** 20  
Mezcal & Lime - smoke, lime, cilantro, garlic  
Bourbon & Sour Cherry - sweet smoke, tart and fruity  
Belgian Ale & Lemon - tangy, malty, hint of ginger  
Rye Whiskey & Orange - warming spices, bright

## DESSERTS

*Pastry Chef Rawan Shatar*

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

**POMEGRANATE & VINO ROSSO SAVARIN CAKE**  
red wine & pomegranate soaked yeast risen cake,  
vanilla crème chantilly, pomegranate lokum

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

**PISTACHIO PARIS-BREST**  
choux ring, pistachio white chocolate ganache, lime,  
buttercream, toasted pistachios

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

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

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

## AFTER DINNER DRINKS

**IRISH COFFEE** 9  
6 Schuil Columbian Cauca, Tullamore Dew, fresh whipped cream

**NOVAL** 10  
10 yr tawny port

**NIEPOORT** 11  
late bottle vintage port 2013

**CHÂTEAU D'ORIGNAC** 9  
pineau des charentes

**OREMUS** 22  
10 tokaji aszú, 5 puttonyos 2007

**BODEGAS YUSTE** 10  
pedro ximénez sherry

**BAUMARD** 18  
quartes de chaume 2015

**CHATEAU GUIRAUD** 28  
10 premier cru sauternes 2008