

EAT

SMALL & SHAREABLE

OYSTERS <i>GF</i>	3 / 12 or 6 / 20
lemon & champagne mignonette	
FLASH FRIED CALAMARI	12
crushed Spanish olives, skorthalia sauce, lemon, parsley	
PB&J	14
crispy pork belly, marcona almond butter, cranberry jelly, spicy greens, house made brioche	
GRILLED CARROT <i>GF</i>	12
warm tahini, pistachio dukkah, pomegranate, radish, shallot, parsley	
BANGS ISLAND MUSSELS	14
garlic, shallot, white wine, fines herbes, toast	
PORK FAT FRIES	8
house made garlic mayo	
MUSHROOM CREPES	16
Farm & Sparrow crepes, Pebble Creek mushrooms, Point Reyes Toma	
KAFTA KEBAB	15
Twin Maple Lamb, sumac, yogurt, flatbread, parsley, pickles	
SHRIMP & RICE CROQUETTES	14
summer corn purée, piperade, scallion	
PIEROGIES	13
potato & gouda filling; cabbage, apple, leeks, whole grain mustard	

SOUPS & SALADS

add pan roasted chicken breast \$8
add sauteed shrimp \$6

SEMOLINA SOUP	7
pesto, giardiniera, pine nuts	
HUNGARIAN MUSHROOM SOUP	8
crème fraîche, parsley, paprika	
CAESAR SALAD	12
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 <i>GF</i>	12
VPF greens, radish, kohlrabi, shallot, shaved Cabra Romero, pine nuts, orange & cherry kombucha vinaigrette	
ENSALADA DE JAMÓN <i>GF</i>	13
Serrano ham, dates, Cabra Romero, apple, candied walnut, VPF greens, miso honey vinaigrette	
ATYPICAL BEET SALAD <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

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

Executive Chef Luke VerHulst
Sous Chef Miriam Geenen
Sous Chef Trevor Mathiak

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

TRUFFLE BURGER	32
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
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	

PASTA

CACIO E PEPE	14 / 25
black pepper parmesan broth, shaved SarVecchio parmesan, cracked pepper, black truffle sauce, canestri noodle	
MUSHROOM CAMPANELLE	16 / 27
Pebble Creek mushroom ragu, creamed spring greens, basil, pine nuts, SarVecchio parmesan	
SEAFOOD LINGUINE	17 / 28
roasted whitefish, mussels, shrimp, calamari, garlic & shallot, preserved lemon gremolata	
RAMP CARBONARA	16 / 27
pickled ramp, bacon, SarVecchio parmesan, egg yolk, ramp dust, linguine	
BEET RAVIOLI	13 / 24
poppy seed beurre noisette, chervil, dehydrated orange rind	

ENTREES

MARKET FISH	MP
rotating daily selection; please inquire	
RIBEYE A LA PLANCHA <i>GF</i>	45
crispy butterball potatoes, shaved onion, winter greens, shaved parmesan, truffled 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	
VIETNAMESE CAMELIZED CATFISH	26
steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, crispy shallots, fish sauce & coconut caramel	
FARMER'S MARKET HASH <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	
MOULARD DUCK BREAST	34
winter wheat berries, cabbage, charred onion, ham hock vinaigrette, cranberry balsamic	
BERKSHIRE PORK CHOP	32
white bean puree, castelvetroano olives, tatsoi, shallot, orange & rosemary oleo saccharum, aleppo pepper dust	

CHEESE & CHARCUTERIE

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

CHEESE

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

MIMOLETTE BOULE D'OR *Label Rouge, France*
cow's milk, aged 13 months, hard, mellow

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

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

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 CEMEMBERT *Normandy, France*
cow's milk, soft ripened, hints of cellar and mushroom

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

DELICE DE BOURGOGNE *Fromagerie Lincet, Burgundy, France*
cow's milk, triple creme, pungent

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

MEAT

CHICKEN LIVER PÂTÉ
iron & wine

PÂTÉ MAISON
rustic & herbal

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

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

BRESAOLA *Brooklyn Cured!, Brooklyn, New York* **add \$5**
black pepper & porcini rubbed, sweet, herbaceous & earthy

SALAMI COTTO *Smoking Goose, Indianapolis, IN*
fenugreek, red wine

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

FINOCCHIONA *Creminelli Fine Meats, Salt Lake City, UT*
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

CAPRIOLE CREAMERY *Greenville, Indiana* 25
a showcase of four award winning goat's milk cheeses

Wabash Cannonball *small, boule style*

Sofia *surface ripened, ash aged chèvre*

Piper's Pyramid *smoked paprika rubbed*

Mont St. Francis *stout washed rind, semi-firm*

DESSERTS

Pastry Chef Rawan Shataro

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

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

PISTACHIO PARIS-BREST
choux ring, pistachio white chocolate ganache, lime chiboust, 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

LEMON POLENTA CAKE
za'atar mousse, lemon curd, orange supreme, single grove E.V.O.O. gelato

AFTER DINNER DRINKS

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

NOVAL 10
10 10 yr tawny port

NIEPOORT 11
late bottle vintage port 2013

CHÂTEAU D'ORIGNAC 9
10 pineau des charentes

OREMUS 22
11 tokaji aszú, 5 puttonyos 2007

BODEGAS YUSTE 10
10 pedro ximénez sherry

BAUMARD 18
10 quartes de chaume 2015

CHATEAU GUIRAUD 28
premier cru sauternes 2008