

# EAT

## SMALL & SHAREABLE

<b>OYSTERS</b> <i>GF</i>	3 / 12 or 6 / 20
lemon & champagne mignonette	
<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
house made garlic mayo	
<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 pan roasted chicken breast \$8  
add sauteed shrimp \$6

<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, shallot, shaved Cabra Romero, pine nuts, orange & cherry kombucha vinaigrette	
<b>ENSALADA DE JAMÓN</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](https://www.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

## BURGERS

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	

## PASTA

<b>CACIO E PEPE</b>	14 / 25
black pepper parmesan broth, shaved SarVecchio parmesan, cracked pepper, black truffle sauce, canestri noodle	
<b>MUSHROOM CAMPANELLE</b>	16 / 27
Pebble Creek mushroom ragu, creamed spring greens, basil, pine nuts, SarVecchio parmesan	
<b>SEAFOOD LINGUINE</b>	17 / 28
roasted whitefish, mussels, shrimp, calamari, garlic & shallot, preserved lemon gremolata	
<b>RAMP CARBONARA</b>	16 / 27
pickled ramp, bacon, SarVecchio parmesan, egg yolk, ramp dust, linguine	
<b>DUCK MEZZELUNE</b>	20 / 31
sausage stuffed, wild turkey jus, morels, English peas, watercress, green garlic pistou	

## ENTRÉES

<b>MARKET FISH</b>	MP
rotating daily selection; please inquire	
<b>RIBEYE A LA PLANCHA</b> <i>GF</i>	48
grilled alliums, purple mustards, charred scallion purée, crispy yukons, pickled hen of the woods,	
<b>RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ"</b>	22
roasted chicken, Thai basil, cilantro, mint, onion, bean sprout, bird's eye chile, crispy shallots, lime	
<b>VIETNAMESE CARAMELIZED CATFISH</b>	30
steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, crispy shallots, fish sauce & coconut caramel	
<b>MOROCCAN VEGETABLE TAGINE</b> <i>GF</i>	25
potato, carrot, chickpea, Castelvetrano olives, golden raisins, harissa, garlic, onion, single grove olive oil, jasmine rice, cilantro	
<b>MOULARD DUCK BREAST</b>	34
wheat berries, cabbage, charred onion, ham hock vinaigrette, cranberry balsamic	
<b>BERKSHIRE PORK CHOP</b>	32
white bean purée, Castelvetrano olives, tatsoi, shallot, orange & rosemary oleo saccharum, aleppo pepper dust	

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

# CHEESE & CHARCUTERIE

SMALL BOARD *three items* 18

LARGE BOARD *five items* 27

## CHEESE

**CHÈVRE** *Evergreen Lane, Fennville, MI*

goat's milk, fresh, salty & acidic

**WABASH CANNONBALL** *Capriole Creamery, Greenville, IN*

goat's milk, boule style, surface ripened chèvre *add \$5*

**MIMOLETTE BOULE D'OR** *Label Rouge, France*

cow's milk, aged 13 months, hard, mellow

**SNOWFIELDS** *Saxon Creamery, Malone, WI*

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

**PIPER'S PYRAMID** *Capriole Creamery, Greenville, IN*

goat's milk, paprika rubbed, sweet & smoky *add \$5*

**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

**SOFIA** *Capriole Creamery, Greenville, IN*

goat's milk, surface ripened, ash aged chèvre *add \$5*

**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

**MONT ST. FRANCIS** *Capriole Creamery, Greenville, IN*

goat's milk, stout washed rind, semi-firm *add \$5*

## 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

**BIG CHET'S** *Red Table Meats, Minneapolis, MN*

spicy finocchiona style, garlic, fennel, red pepper

**GENOA** *Molinari, San Francisco, CA*

garlic & black pepper

**COPPA** *Molinari, San Francisco, CA*

pork shoulder, cayenne rubbed

## DESSERTS

*Pastry Chef Rawan Shatara*

**HOUSE MADE ICE CREAM & SORBET** *GF*

rotating seasonal selections; please inquire

**LEMON POLENTA CAKE**

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

**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

## AFTER DINNER DRINKS

**IRISH COFFEE**

6 Schuil Columbian Cauca, Tullamore Dew, fresh whipped cream

**NOVAL**

10 10 yr tawny port

**NIEPOORT**

late bottle vintage port 2013

10 **CHÂTEAU D'ORIGNAC**

pineau des charentes

**OREMUS**

10 tokaji aszú, 5 puttonyos 2007

**BODEGAS YUSTE**

pedro ximénez sherry

11 **BAUMARD**

quartes de chaume 2015

10 **CHATEAU GUIRAUD**

premier cru sauternes 2008