

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	15
ginger, bird's eye chile, green garlic, shallot, fish sauce, lime, pbr, dulce, cilantro, toast	
PORK FAT FRIES	8
house made garlic mayo	
KAFTA KEBAB	15
Twin Maple Lamb, sumac, yogurt, flatbread, parsley, pickles	
SHRIMP & RICE CROQUETTES	14
summer corn purée, piperade, scallion	
PIEROGIES	13
potato, gouda, & green garlic filling, shaved celeriac, apple, onion, parsley, crème fraîche, toasted pine nut	

SOUPS & SALADS

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

HUNGARIAN MUSHROOM SOUP	8
crème fraîche, parsley, paprika	
HOT HOUSE GAZPACHO <i>GF</i>	7
cucumber, tomato, onion, green garlic, basil, crème fraîche, sherry vinegar	
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	
SHAVED ASPARAGUS SALAD <i>GF</i>	12
bacon & fennel vinaigrette, green garlic, coddled egg, charred lemon aioli, cured egg yolk, crispy chicken skin	
CITRUS SALAD <i>GF</i>	12
VPF greens, radish, shallot, shaved Cabra Romero, cucumber, 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

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

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	

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	
CLAMS & LINGUINE	15 / 26
n'duja, little neck clams, roasted fish collar, green garlic, lemon, white wine	
RAMP CARBONARA	16 / 27
add ramp sausage \$8 pickled ramp, bacon, SarVecchio parmesan, egg yolk, ramp dust, linguine	
DUCK MEZZELUNE	20 / 31
sausage stuffed, wild turkey jus, morels, English peas, watercress, green garlic pistou	

ENTRÉES

MARKET FISH	MP
rotating daily selection; please inquire	
RIBEYE A LA PLANCHA <i>GF</i>	48
grilled alliums & asparagus, purple mustards, charred scallion purée, crispy yukons, pickled hen of the woods	
RICE NOODLE SOUP BOWL WITH CHICKEN "PHỞ GÀ"	22
roasted chicken, Thai basil, cilantro, mint, onion, bean sprout, bird's eye chile, crispy shallots, lime	
VIETNAMESE CARAMELIZED CATFISH	30
steamed jasmine rice, fresh crunchy vegetables, lime vinaigrette, crispy shallots, fish sauce & coconut caramel	
MOROCCAN VEGETABLE TAGINE <i>GF</i>	25
potato, carrot, chickpea, Castelvetrano olives, golden raisins, harissa, garlic, onion, single grove olive oil, jasmine rice, cilantro	
MOULARD DUCK BREAST <i>GF</i>	34
ramps, morels, green garlic, fiddlehead fern, sunchoke purée blue mars grape aigre doux	
BERKSHIRE PORK CHOP	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

BELLETOILE TRIPLE CREAM BRIE *Fromagerie Henri Hutin, France*

cow's milk, creamy, buttery, mellow

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

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

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