

SMALL & SHAREABLE

OYSTERS <i>GF</i>	3 / 12 or 6 / 20
lemon & Champagne mignonette	
CAVIAR SERVICE	90
Calvisius Prestige, traditional accompaniments	
MARKET CRUDO	MP
rotating daily raw selection; please inquire	
BROCCOLI CHEDDAR <i>GF</i>	14
grilled broccoli, preserved lemon citronette, charred broccoli purée, cheddar crisps	
BANGS ISLAND MUSSELS	15
ginger, bird's eye chile, green garlic, shallot, fish sauce, lime, pbr, dulse, cilantro, toast	
WHIPPED FETA	16
summer tomatoes, smoky harissa oil, cilantro, chappa bread	
SQUASH BLOSSOMS	14
housemade creamy ricotta, zucchini, pepitas, violet fermented honey, rooftop herbs, Miriam's sourdough	
NORI TOAST	10
Pebble Creek mushrooms, charred cucumber, scallop katsuobushi, furikake	
DUCK FAT SCALLION PANCAKE	15
chili crisp, scallop XO, garlic mayo, sesame	

SOUPS & SALADS

CHILLED BUTTERMILK SOUP <i>GF</i>	10
cucumber, onion, fennel, dill, caraway, mint	
CHILLED GAZPACHO <i>GF</i>	9
cucumber, tomato, onion, green garlic, basil, crème fraîche, sherry vinegar	
CAESAR SALAD	14
romaine, white anchovy, peppered parmesan & sourdough crouton, shaved parmesan, creamy caramelized anchovy vinaigrette	
HEIRLOOM LETTUCE SALAD	13
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
STONE FRUIT SALAD	15
peach, apricot purée, arugula, ginger chive vinaigrette, rice crisp	

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

RESERVE WINE & FOOD

PASTA

TOMATO & SWEETBREADS	16 / 27
tomato preserves, SarVecchio parmesan, Hilhof milk, chicken skin gremolata, canestri noodle	
SEAFOOD LINGUINE	19 / 30
shrimp, mussels, clams, longfin squid, roasted fish, white wine, lemon, garlic, parsley	
CHÈVRE & NETTLE GNOCCHI	16 / 27
roasted chicken, summer beans, tomato, summer greens, pesto	
PORCINI MUSHROOM PAPARDELLE	33
several varieties of rare wild foraged Michigan porcini, thyme candy onion soubise, coddled farm egg, Aleppo pepper, porcini dust	
<i>The stars aligned & our forager graced us with a bounty that no other restaurant in North America has in their kitchen.</i>	

ENTRÉES

MARKET FISH	MP
rotating daily selection; please inquire	
SUMMER PANZANELLA	29
beef hunter's sausage, tomato, cucumber, fried torn bread, pickled red onion, arugula, garlic scapes, market vegetables, goat's milk feta, pistou	
RIBEYE A LA PLANCHA <i>GF</i>	60
16 oz Prime beef; grilled alliums, purple mustards, crispy new potato, charred scallion purée, pickled hen of the woods mushrooms	
TRUFFLE BURGER	34
caramelized onion, aged cheddar cheese, black truffle mayo, fresh shaved black truffle, brioche bun	
HOPPIN' JOHN <i>GF</i>	25
Carolina Gold Rice, Sea Island Red Peas, braised greens, raw market vegetables, pea shoots	
ROASTED CHICKEN	34
herbed dumpling, fava beans, fresh peas, rapini, rooftop lemon balm	
DEEP FRIED PORK LOIN	42
braised shoulder, steamed clams, n'duja, tomato, fino sherry, mayocoba beans, pickled red onion, cilantro	

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

CHEESE & CHARCUTERIE

SMALL BOARD *three items* 18

LARGE BOARD *five items* 27

CHEESE

CHÈVRE *Evergreen Lane, Fennville, MI*

goat's milk, fresh, salty & acidic

PYRAMID POINTE *Evergreen Lane, Fennville, MI*

goat's milk, ash & salt dusted rind, St. Maure style

VINTAGE CUPOLA *Red Barn Family Farms, Appleton, WI*

raw cow's milk, semi-hard, fruity & nutty, aged 3 years

MOBAY *Carr Valley Creamery, LaVelle, WI*

goat & sheep's milk, Morbier style, grape vine ash division, two cheeses in one

JULIANA *Capriole Creamery, Greenville, IN*

goat's milk, herbs de provence, wild flower, nutty & buttery

WALDEN *Sequatchie Cove Creamery, TN*

cow's milk, soft & supple texture, barnyard, mushroom

GRAFTON VILLAGE 2 YR CHEDDAR *Grafton, VT*

raw cow's milk, buttery, sharp tang, nutty finish

TUBBY *Crown Finish Caves, Brooklyn, NY*

raw cow's milk, Alpine style, brine washed for one year, bright with notes of pineapple & tropical fruits

GRASKAAS *Beemster, Holland*

first milking on grass, creamy & sweet

BEEMSTER 18 MONTH GOUDA *Beemster, Holland*

cow's milk, toasted walnut, brown butter

FORMAGGIO AL TARTUFO *Piedmont, Italy add \$5*

cow's milk, 10% black truffle by weight, creamy & fragrant

FOURME d'AMBERT *Auvergne, France*

raw cow's milk, creamy & delicate, semi-hard blue

MIMOLETTE BOULE D'OR *Label Rouge, France*

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

CABRA ROMERO *Central Quesera Montesinos, Spain*

goat's milk, rubbed in rosemary & Iberico lardo

MEAT

CHICKEN LIVER PÂTÉ

iron & wine

PÂTÉ MAISON

rustic & herbal

PROSCIUTTO SPECIALE *Casella Salumi, Hurleyville, NY add \$5*

juicy, marbled, delicate & nutty

DOLCE *Casella Salumi, Hurleyville, NY*

garlic, fennel, black pepper

BRESAOLA *Brooklyn Cured, Brooklyn, NY add \$5*

black pepper & porcini rubbed, sweet, herbaceous & earthy

VARZI *Creminelli Meats, Salt Lake City, UT*

moderate acidity, sea salt, nutmeg

SOPPRESSATA *Columbus Craft Meats, San Francisco, CA*

garlic, fennel, red pepper flake

BLACK PEPPER SALAME *Columbus Craft Meats, San Francisco, CA*

mild & sweet, "hot" black pepper finish

SPANISH CHORIZO *Smoking Goose Meatery, Indianapolis, IN*

acidic, garlic, paprika

CACCIATORE *Red Bear Provisions, Mundelein, IL*

red wine & aromatic spices

JAMÓN SERRANO *El Cerro, Calamocha, Spain*

aged 12 months

SPECK *Mitica, Alto Adige, Italy*

rosemary, pepper, light smoke

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

FRAISIER CAKE

buttermilk sponge, strawberry jam, sumac bavarois, fresh strawberry

MOROCCAN MINT CRÊPE CAKE

green tea crème diplomat, pistachio ganache, rooftop mint cake

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

CHÂTEAU D'ORIGNAC

10 pineau des charentes

OREMUS

13 tokaji aszú, 5 puttonyos 2007

BODEGAS YUSTE

10 pedro ximénez sherry

BAUMARD

12 quartes de chaume 2015

CHATEAU GUIRAUD

28 premier cru sauternes 2008